

LUNCH

SENTINEL  
BAR AND GRILL

DINNER

## Appetizer

Warm Bread Roll, Celtic sea salt whipped butter	3
Marinated Olives	9
Grilled Spanish Chorizo, goat cheese curd, honey	16

### Office Lunch Break

Steak Sandwich & Chips	27
Chicken Caesar Salad	25

## Entrée or To Share

Trio of Beetroot Salad, roasted, pickled and pureed, goat cheese curd, caramelized walnuts (v, gf)	17
Local Burrata, avocado puree, cherry tomato confit, pickled grapes, green oil (gf)	25
Confit Pork Belly, spiced heirloom carrots, toasted almonds (gf)	19
Four seared Scallops, butternut squash puree, pancetta, apple gel, pickled yellow cauliflower (gf)	25
Sentinel's Black Angus Steak Tartare, yolk emulsion, crostini's (gfo)	21
Chargrilled Abrolhos Octopus, cannellini puree, capsicum, potato crisps, nduja lemon dressing (gf)	26
Beef Carpaccio, horseradish, rocket, balsamic gel, olive oil, parmesan shaves (gf)	24

## Mains

Angel Hair Pasta, blue swimmer crab, prawns, tomato sugo, chilli, parsley e.v.o.o.	38
Wild Mushroom & Truffle Risotto, with parmesan crisp (v, gf)	36
Pan Fried Salmon, pickled fennel, snow peas & plum salad, beetroot chips, almond sauce, dill oil (gf).	41
House made Gnocchi, beef cheek ragout, stracciatella, crispy sage	39
Mahogany Creek Chicken Breast, aubergine caponata, cauliflower creme, carrot crisps, jus (gf)	37

## From the Char-Grill Great Southern WA Grass Fed Beef

**Eye Fillet** 220g \$47 | **Scotch Fillet** 320g \$52 | **Rib-Eye** 520g \$69

Served with: **Paris Mash** or **Fries**

your choice of one sauce: **Port Jus** or **Café de Paris** or **Pepper & Brandy Sauce** (gf) | **Mushroom Sauce** +\$3

### Chateaubriand for 2 (\$119)

500g WA Grass Fed Angus Beef, duck fat potatoes, trio of mushrooms, Chefs greens, port jus and pepper & brandy sauce

**Sides:** Fries \$9 | Paris Mash \$7 | Chefs Seasonal Greens \$12 | Caesar Salad \$9

Duck Fat Potatoes \$12 | Trio of Mushrooms w Gremolata \$13 | Three Tiger Prawns \$15

## Dessert

Pistachio Panna Cotta, raspberry granita, coca soil, fresh berries (gf)	15
Belgian Chocolate Fondant, hazelnut chocolate soil, salted caramel ice cream	15
Paradiso Tart, mango curd, mascarpone, passionfruit and mint sorbet, raspberry macaron	15

**CHEESE** One for 15 | Three Cheese Board 35

dried fruit, nuts, quince paste, cornichon, honeycomb, bread

Australian **Cheddar** | Australian **Blue** | Australian **Triple cream Brie**