

LUNCH



DINNER

## Appetizer

Warm Bread Roll, Celtic sea salt whipped butter	3
Marinated Olives	11
Grilled Spanish Chorizo, goat cheese curd, honey (gf)	24

## Entrée or To Share

Trio of Beetroot, walnuts, goats cured, soft herbs, vinaigrette (v, gf)	22
La Delizia Burrata, olive & tomato tartare, grilled zucchini, almond crumbs, balsamic gel (v, gf)	26
Confit Pork Belly, artichoke puree, pickled onion, mustard seeds, romanesco, watermelon Jus (gf)	23
Shark Bay Scallops, pumpkin & truffle puree, fermented cabbage, pancetta, apple (gf)	29
Sentinel's Black Angus Steak Tartare, yolk emulsion, crostini's (gfo)	26
Chargrilled Abrolhos Octopus, roasted kipfler potato, fennel salad, romesco (gf)	32
Beef Carpaccio, horseradish, rocket, balsamic gel, olive oil, parmesan shaves (gf)	25

## Mains

House made gnocchi, butternut pumpkin sauce, honey glazed pecan, goats cheese, crispy sage (v)	37
Capellini Pasta, prawns, spicy nduja, tomato medley, sugo, fresh herbs e.v.o.o.	39
Vegan Agnolotti, aubergine filling, rich napolitana sauce, rocket, chilli oil, olive crumbs (v)	34
Seared Duck breast, pumpkin puree, root vegetables, roasted shallots, raspberry Jus	49
Mahogany Creek Chicken Breast, parsnip puree, braised lentil with pancetta, walnuts, jus (gf)	42
Market Fish, pearl barley, cherry tomatoes, cucumber, witlof, buttermilk costal herb dressing (gfo)	MP

## From the Char-Grill Prime Australian Beef with a marble score 2+

**Eye Fillet** 220g \$53 | **Scotch Fillet** 320g \$57 | **Rib-Eye** 520g \$69

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

**Sauces:** Port Jus (gf) | Café de Paris | Pepper & Brandy Sauce (gf) | Mushroom Sauce (gf) \$4ea

### Chateaubriand for 2 (\$135)

500g WA Grass Fed Angus Beef, duck fat potatoes, Sauteed chefs market vegetables,  
Sauteed chefs market vegetables, port jus and pepper & brandy sauce

**Sides:** Fries \$13 | Paris Mash \$9 | Duck Fat Potatoes \$14 | Heirloom Tomato Salad \$16  
Spring Salad \$14 | Sauteed chefs market vegetables \$17 | Broccolini w confit garlic & chilli \$16

## Dessert

Lychee & Lime Panna Cotta, mango gel, lychee compote, white choc snow, lime foam (gf)	18
Belgian Chocolate Fondant, coffee sponge, caramel & hazelnut crumb, banana ice-cream	19
Crème Brulee Tart, almond crémeux, meringue peaks, blood orange sorbet	21

**CHEESE** One for 16 | Three Cheese Board 45  
dried fruit, nuts, quince paste, cornichon, wafers, bread  
Australian **Cheddar** | Australian **Blue** | Australian **Triple cream Brie**