

FRIDAY & SATURDAY



DINNER MENU

Entrée & Main from \$75 | **Main & Dessert** from \$67 | **3 Courses** from \$93

Appetizer

Warm Bread Roll, Celtic sea salt whipped butter	4
Marinated Olives	11
Grilled Spanish Chorizo, goat cheese curd, honey	24

Entrée or To Share

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

Mains

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

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

Eye Fillet 220g + \$12 | **Scotch Fillet** 320g + \$18 | **Rib-Eye** 520g + \$35

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

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

Chateaubriand for 2 (+\$49 per couple)

500g WA Grass Fed Angus Beef, roasted duck fat potatoes, broccolini with chilli & garlic
Vichy carrots with crushed macadamia, port jus and pepper & brandy sauce

Sides: Fries \$13 | Paris Mash \$9 | Duck Fat Potatoes \$14 | Heirloom Tomato Salad \$15
Spring Salad \$14 | Broccolini with chilli & garlic \$18 | Vichy Carrots with crushed macadamia \$17

Dessert

- ◆ Belgian Chocolate Fondant, caramel shard, hazelnut crumb, strawberry coulis, banana ice-cream
- ◆ Lychee & Lime Panna Cotta, mango gel, lychee compote, white choc snow, lime foam (gf)
- ◆ Tia Maria Tiramisu, dark chocolate shaves, coconut nibs, Amaretto gel

Or your choice of ONE cheese: **Hard** | **Blue** | **Soft & Creamy**
dried fruit, nuts, quince paste, cornichon, wafers, bread