

LUNCH



DINNER

Appetizer

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

Office Lunch Break

Steak Sandwich & Chips	32
Chicken Caesar Salad	27

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)	27
Confit Pork Belly, artichoke puree, pickled onion, mustard seeds, asparagus, watermelon Jus (gf)	24
Shark Bay Scallops, pumpkin & truffle puree, fermented cabbage, pancetta, apple (gf)	31
Sentinel's Steak Tartare, fermented hot sauce, egg yolk, crostini's	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)	36
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)	43
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 \$59** | **Rib-Eye on the bone 620g \$79**

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

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

Chateaubriand for 2 (\$145)

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

Lychee & Lime Panna Cotta, mango gel, lychee compote, white choc snow, lime cream (gf)	18
Belgian Chocolate Fondant, caramel shard, hazelnut crumb, strawberry coulis, banana ice-cream	19
Tia Maria Tiramisu, dark chocolate shaves, coconut nibs, Amaretto gel	17

CHEESE

One for 16 | Three Cheese Board 45

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

Hard | **Blue** | **Soft & Creamy**