

Warm Bread Roll, Celtic sea salt whipped butter	4
Marinated Olives	11

### Entrée

Grilled Spanish Chorizo, goat cheese curd, honey (gf)	24
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
Sentinel's Steak Tartare, fermented hot sauce, egg yolk, crostini's	26
Duck Terrine, confit garlic & mustard puree, house pickled cucumber, basil oil, focaccia (gf)	24
Slow cooked Lamb Ribs, green pea puree, snow peas, rosemary jus (gf)	24
Pan seared Rottnest Scallops, trio of sweet corn, spicy red pepper oil, parmesan crisp (gf)	31
Whole Shark Bay Tiger Prawns, Lemongrass-kafir lime-green chili butter (gf)	33
Chargrilled Abrolhos Octopus, roasted kipfler potato, fennel salad, romesco (gf)	32

### Mains

Angel Hair Pasta, blue swimmer Crab, tomato sugo, chili garlic herbs, cherry tomatoe medley	39
Hand Made Potato Gnocchi, pulled braised lamb ragout, tomato sugo, Grana Padano	38
Seared Duck breast, pumpkin puree, root vegetables, roasted shallots, raspberry Jus (gf)	52
Mahogany Creek Chicken Breast, parsnip puree, braised lentil with pancetta, walnuts, jus (gf)	43
Duo of Lamb <i>Grilled Barnsley Chop &amp; sticky braised Neck</i> , baby aubergine, silverbeet, jus (gf)	49
Local caught Market Fish <i>ask waitstaff for more information</i>	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

<b>Sides:</b>	Fries 13   Paris Mash 9   Duck Fat Potatoes 14   Broccolini with chilli & garlic 18
	Heirloom Tomato Salad 15   Cauliflower Florets with spicy hummus 18
	Chefs pickles & green leaf salad 14   Vichy Carrots with crushed macadamia 17