

**Appetizer**

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

**Entrée**

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
Pan seared Rottneest 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
Slow cooked Lamb Ribs, green pea puree, snow peas, rosemary jus (gf)	24
Chargrilled Abrolhos Octopus, roasted kipfler potato, fennel salad, romesco (gf)	32

**Mains**

Chicken Caesar Salad, cos, crispy lardons, croutons, Caesar dressing, anchovies, parmesan, soft egg	30
Angel Hair Pasta, blue swimmer Crab, tomato sugo, chili garlic herbs, cherry tomato medley	39
Steak Sandwich, fillet steak, Swiss cheese, rocket, capsicum, aioli, turkish bread, fries, tomato relish	33
Hand Made Potato Gnocchi, pulled braised lamb ragout, tomato sugo, Grana Padano	38
Mahogany Creek Chicken Breast, parsnip puree, braised lentil with pancetta, walnuts, jus (gf)	43
Sirloin Beef Tagliata <i>MB3+</i> , fermented hot sauce, rocket salad, parmesan (gf)	41
Seared Duck breast, pumpkin puree, root vegetables, roasted shallots, raspberry Jus (gf)	52
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
	Spring Salad 14   Vichy Carrots with crushed macadamia 17