



Dinner Menu

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

Entrée

Grilled Spanish Chorizo, goat cheese curd, honey (gf)	25
Trio of Beetroot, walnuts, goats cured, soft herbs, vinaigrette (v, gf)	23
La Delizia Burrata, olive & tomato tartare, grilled zucchini, almond crumbs, balsamic gel (v, gf)	29
Sentinel's Steak Tartare, fermented hot sauce, egg yolk, potato crisps	27
Slow cooked Lamb Ribs, green pea puree, mint sauce, horse radish crème (gf)	24
Pan seared Rottneest Scallops, trio of sweet corn, spicy red pepper oil, parmesan crisp (gf)	32
Shark Bay Tiger Prawns, Lemongrass-kafir lime-green chili butter (gf)	33
Chargrilled Abrolhos Octopus, roasted kipfler potato, fennel salad, romesco (gf)	34

Mains

Angel Hair Pasta, blue swimmer Crab, tomato sugo, chili garlic herbs, cherry tomato medley	41
Hand Made Potato Gnocchi, chorizo, pumpkin, whipped blue cheese, brown butter	39
Mahogany Creek Chicken Breast, creamy turnip puree, wilted spinach, mustard sauce (gf)	44
Seared Duck breast, pumpkin puree, root vegetables, roasted shallots, raspberry Jus (gf)	53
Local caught Market Fish <i>ask waitstaff for more information</i>	MP

From the Char-Grill Prime Grass Fed Australian Beef

Eye Fillet 220g \$55 Scotch Fillet 320g \$65 Wagyu Sirloin 250g \$75 Rib-Eye 620g \$89
Marble Score 2+ Marble Score 4+ Marble Score 8+ On the Bone

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

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

Chateaubriand for 2 (\$149)

580g WA Grass Fed Angus Beef, broccolini with chilli & garlic, vichy carrots w macadamia Hasselback Potatoes w horseradish crème & parmesan, port jus and pepper & brandy sauce

Sides: Fries 13 | Paris Mash 9 | Heirloom Tomato Salad 16 | Chefs pickles & green leaf salad 14
 Hasselback Potatoes, horseradish crème, parmesan 19 | Cauliflower Florets with spicy hummus 18
 Broccolini with chilli & garlic 18 | Vichy Carrots with crushed macadamia 17
 Pumpkin, whipped fetta, pepitas, curry oil 17