

**Appetizer**

Warm Bread Roll, Celtic sea salt whipped butter	4
Marinated Olives	11
Grilled Spanish Chorizo, goat cheese curd, honey	25

**Entrée**

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, horseradish 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**

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	41
Steak Sandwich, fillet steak, Swiss cheese, rocket, capsicum, aioli, turkish bread, fries, tomato relish	33
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**

<b>Eye Fillet</b> 220g \$55   <b>Scotch Fillet</b> 320g \$65   <b>Wagyu Sirloin</b> 250g \$75   <b>Rib-Eye</b> 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) \$5ea

**Chateaubriand for 2 (\$165)**

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