



## Dinner Menu

Lawley's Sourdough, 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

### 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

<b>Eye Fillet</b> 220g \$55   <b>Scotch Fillet</b> 320g \$65   <b>Wagyu Sirloin</b> 250g \$75
Marble Score 2+   Marble Score 4+   Marble Score 8+

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 | Chefs Garden Salad 14 | Broccolini with chilli & garlic 18  
Hasselback Potatoes, horseradish crème, parmesan 19 | Cauliflower Florets with spicy hummus 18  
Pumpkin, whipped fetta, pepitas, curry oil 17 | Vichy Carrots with crushed macadamia 17