

Appetizer

Lawley's Sourdough, celtic sea salt whipped butter	4
Marinated Olives	11

Entrée

Grilled Spanish Chorizo, goat cheese curd, honey	25
Sumac roasted Japanese pumpkin, whipped fetta, toasted pepitas, curry oil (v, gf)	23
La Delizia Burrata, roast spicy nduja, pickled cucumber, pistachio crumb (gf, N)	31
Sentinel's Steak Tartare, fermented hot sauce, cured egg yolk, shoestring potato's	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

Mains

Chicken Caesar Salad, cos, lardons, croutons, Caesar dressing, anchovies, parmesan, chilled 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
Pan fried Potato Gnocchi, exotic mushrooms, brown butter, sage, parmesan crisp (v)	39
Chicken Breast, caramelised Jerusalem artichoke, braised savoy cabbage, demiglace (gf)	44
Duck Breast, served medium, roasted baby golden beetroot, balsamic beetroot puree, jus (gf)	53
Black Angus Eye Fillet <i>MB 2+</i> , spinach puree, caramelised onion jus (gf)	59
Local caught Market Fish <i>ask waitstaff for more information</i>	MP

From the Char-Grill Prime 240 days Grain Fed Australian Beef

Wagyu Sirloin 250g \$75 Marble Score 8+		Scotch Fillet 320g \$65 Marble Score 4+		Rib Eye on the bone 600g \$115 Marble Score 2+
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Served with: **Paris Mash** or **Fries**

Sauces: Red Wine Jus (gf)		Pepper & Brandy Sauce (gf)		Mushroom Dianne Sauce (gf)	
Blue Cheese Sauce (gf)		Café de Paris (gf)		Mustard Butter (gf)	\$5ea

Chateaubriand for 2 (\$165)

580g Grain Fed Angus Beef *MB 2+*, broccolini with chilli crunch, baby carrots w hazelnuts
Hasselback Potatoes w horseradish crème & parmesan, port jus and pepper & brandy sauce

Sides: Fries 13		Paris Mash 10		Hasselback Potatoes, horseradish crème, parmesan 16
Iceberg wedge salad, green goddess 14		Sauteed Baby Carrots, parmesan custard, hazelnuts 18		
Charred Broccolini with chilli crunch 18		Cauliflower Florets with spicy hummus 17		
Grilled Green Asparagus Spears, lemon emulsion, cured egg		17		