



## Express

\$58 prix fixe sample menu

### Something extra to start

Oyster, mignonette, lemon *GF, DF, NF*

5ea

Warm Leeuwin Coast Akoya, confit fennel, brown butter *GF, NF*

4ea

*Served to the table*

House focaccia, Great Southern Groves olive oil *GF, DF, NF, VG*

### Entrée *choice of one*

Confit globe artichoke, smoked harissa, pine nut *GF, DF, VG*

Bonito cured salmon, creme fraiche, fennel, dill *NF, GF*

Linley Valley pork belly, pickled pumpkin, curry leaf *GF, DF*

### Main *choice of one*

Roast butternut squash, pepita cream, sunflower brown butter *GF, DF, V, VG*

Cone Bay barramundi, tzatziki, 'nduja *GF, NF*

Rose Mallee sirloin steak, Café de Paris jus, herb oil *GF, NF*

*Served to the table*

Baby gem, radicchio, pickled onion, apple vinaigrette *GF, DF, NF, VG*

French fried potatoes, rosemary salt *GF, DF, NF, VG*

### Add dessert

14

Paris-Brest, poached rhubarb, vanilla diplomat *v*

Valrhona chocolate pave, hazelnut ice cream *v*

Toffee pudding, salted caramel, coconut yoghurt sorbet *DF, NF, V, VG*

*GF* Gluten-free | *DF* Dairy-free | *NF* Nut-free  
*V* Vegetarian | *VG* Vegan

*Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, sesame and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.*