



Express

\$58 prix fixe sample menu

Something extra to start

- Freshly shucked oyster, black pepper mignonette *GF, DF, NF* **+5**
- Warm Leeuwin Coast Akoya, confit fennel, brown butter *GF, NF* **+20**

Entrée *choice of one*

- La Delizia Stracciatella, new season broad beans, saltbush *GF, NF, V*
- Raw Spencer Gulf kingfish, cucumber, basil, celery *DF, GF, NF*
- Smoked beef tartare, quail egg yolk, quinoa crisp *GF, DF, NF*

Main *choice of one*

- Grilled zucchini, tahini sauce, "XO", black sesame *GF, DF, NF, V, VG*
- Cone Bay barramundi, roast capsicum sauce, oregano *GF, DF, NF*
- Rose Mallee sirloin steak, grain fed, onion soubise, salsa Verde *GF, NF*

Served to the table

- Spring leaf salad, dill vinaigrette *GF, DF, NF, V, VG*
- French fried potatoes, malt vinegar salt *GF, DF, NF, V, VG*

Add dessert

+14

- Swan Valley strawberries, coconut, meringue *GF, DF, NF, V, VG*
- Mandarin parfait, raspberry granita, mint *GF, DF, NF*
- Valrhona chocolate torte, creme fraiche, Pemberton berries *V*

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.