



Express

\$58 prix fixe sample menu

Something extra to start

- Freshly shucked oyster, melon, lime granita *GF, DF, NF* **+5**
- Confit Leeuwin Coast akoya, samphire, beurre citron *GF, NF* **+20**

Entrée *choice of one*

- La Delizia Stracciatella, zucchini, confit shallot *GF, NF, V*
- Raw Spencer Gulf kingfish, cucumber, salmon roe *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, snow peas *GF, DF, NF*
- Rose Mallee wagyu striploin, chimichurri, pickled onion *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 strawberry sorbet, melon granita, basil *GF, DF, NF, V, VG*
- Fig Frangipane tart, almond, vanilla ice cream *V*
- Valrhona chocolate pave, feuilletine, orange creme fraiche *NF, 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.