

STANDARD

\$65

SET MENU

ENTREE

SONOMA FOCCACIA

Smoked onion butter

SALT & PEPPER SQUID

Nahm Jim, soft picked herbs

ROASTED BABY BEETROOT

Cashew cream, chard, sourdough crisp (vgn) (gfo)

MAIN

MOOLOOABA PRAWN RISOTTO

Fennel, roast chilli, garlic

SMOKED BUTTER RUBBED ROAST CHICKEN

ROASTED CAULIFLOWER

Coconut labna, chimichurri

SIDES

TWICE COOKED DUCK FAT POTATOES

CHARRED BROCCOLINI

Preserved lemon, mint, macadamia

ADDITIONAL DESSERT PLATTER \$5PP



NO SPLIT BILLS PLEASE
ADVISE WAITSTAFF OF ALLERGIES - WE ARE UNABLE TO GUARANTEE ITEMS WILL BE COMPLETELY FREE OF ALLERGENS
NO VARIATIONS DURING PEAK TIMES CAKE CHARGE \$4PP
ITEMS/PRICES SUBJECT TO CHANGE

DELUXE

\$80

SET MENU

ENTREE

SONOMA FOCCACIA

Smoked onion butter

KINGFISH CEVICHE

Betel leaf, mandarin, cucumber, bee pollen

HAND TIED BURRATA

XO heart tomato jam, basil oil

WESTERN AUSTRALIAN GRILLED OCTOPUS

Macadamia, celery, cherry tomato, nduja

MAIN

SMOKED BUTTER RUBBED ROAST CHICKEN

MOOLOOABA PRAWN RISOTTO

Fennel, roast chilli, garlic

BAKED MISO GLAZED SALMON FILLET

ROASTED CAULIFLOWER

Hummus, Coconut labna, chimichurri

SIDES

TWICE COOKED DUCK FAT POTATOES

CHARRED BROCCOLINI

Preserved lemon, mint, macadamia

MIXED LEAVES

Raspberry vinegarett

ADDITIONAL DESSERT PLATTER \$5PP



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