

FOUR-COURSE TASTING MENU

ABROLHOS ISLAND SCALLOP white ponzu, finger lime, quince

LINE CAUGHT FISH desert lime, daikon, warrigal green

SOUTHWEST LAMB
native salsa verde, celeriac, bush tomato

WATTLESEED grand marnier, coffee, blood orange

4 course \$140 per person

Sommelier's matched wines \$105 Native non-alcoholic beverage pairing \$55

SIX-COURSES & EIGHT-COURSE TASTING MENU

ABROLHOS ISLAND SCALLOP white ponzu, finger lime, quince

KARDINYA MUSHROOM sunchoke, chestnut, wattleseed

LINE CAUGHT FISH desert lime, daikon, warrigal green

*WAGIN DUCK apricot, jarrah honey, sunrise lime

SOUTHWEST LAMB native salsa verde, celeriac, bush tomato

LEMON ASPEN olive oil, yoghurt, bush mint

WATTLESEED grand marnier, coffee, blood orange

*ARTISANAL CHEESE selection of artisanal Australian cheese

8 course \$230 per person 6 course \$180 per person

Sommelier's matched wines \$145/\$170 Native non-alcoholic pairing \$70/\$90

Our commitment to supporting local and sustainable produce continues.

Our fish is sourced locally.

We happily accommodate all dietary requirements where ever possible. Please speak with our Front of House team for any assistance.