



# DINING

Autumn Menu

Perth, WA 6000

## CHEF'S SELECTION \$80PP

Let us feed you with our kitchen's favourite dishes.

Choose the one dish you must have and we will take care of the rest. (allow 2 hours)

<b>SMALL</b>	Common loaf sourdough, artisan butter . . . . .	3pp
	Oysters, mignonette, lemon . . . . .	27 / 54
	Polenta chips, romesco, parmesan . . . . .	18
	Confit chicken terrine, charred sourdough, caesar dressing . . . . .	23
	Scallop ceviche, crème fraîche, mandarin yuzu, crispy shallot . . . . .	24
	Spiced eggplant, tahini yoghurt, chimichurri, flat bread . . . . .	21
	Salt beef rillettes, gherkin ketchup, celeriac remoulade . . . . .	24
<b>COMESTIBLES</b>	Grilled Shark Bay prawns, spiced labneh, pomegranate and mint . . . . .	24
	Flat bread, confit leeks, halls Suzette and Manjimup truffle . . . . .	28
	Burrata, pickled carrots, roast beetroot, pumpkin seed pesto. . . . .	24
	Broccoli & mixed grain salad, Cambay sheep's feta, almond . . . . .	10 / 18
<b>SUBSTANTIAL</b>	Baked ricotta gnocchi, Jerusalem artichoke fricassee, truffle pecorino. . . . .	37
	Market fish, wakame seaweed butter, warrigal greens. . . . .	44
	Braised beef cheek, mash potato, cavolo nero . . . . .	42
	Slow cooked Lamb shoulder, chickpeas, green beans, gremolata . . . . .	39
<b>SIDES</b>	Rainbow carrots, nigella seeds, citrus dressing. . . . .	12
	Radicchio, fennel, baby cos and orange salad . . . . .	12
	Triple cooked potatoes, confit garlic, sage. . . . .	12

State Buildings  
Cnr St Georges Terrace  
& Barrack St.



All Day Dining  
Breakfast - Lunch - Dinner  
Open 7 Days

We are a cashless venue and appreciate your understanding  
All credit & debit card transactions incur a processing fee of 0.7% to 3.0%. Eftpos cards do not incur a fee  
10% surcharge on Sundays & 15% surcharge on public holidays