



DINING

Summer Menu

Perth, W.A 6000

CHEFS SELECTION \$65PP

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)

LIGHTER

SHARE STYLE

Marinated Sicilian green olives	6
Common loaf & whipped butter	3 pp
Oysters, natural, lemon	MP

Sweetcorn & manchego croquettes	16
Cured ocean trout, horseradish cream, finger lime, dill	24
Raw beef, egg jam, shallot, radish, crisp plantain	24
Burrata, heirloom tomato, black olive	24

Zucchini blossoms, goat's curd, harissa, celery salt	16
Duck liver parfait, tomato chutney, toasted brioche	19
San Daniele prosciutto, piccalilli, focaccia	19
Charcuterie plate	29

Heirloom beetroot, sheep's curd, pomegranate, fried pepitas	22
Broccoli & grain salad, toasted seeds, almond, sheep's feta	10 / 18
Roasted cauliflower, tahini yoghurt, preserved lemon, spiced dukkha	19
Asparagus risotto, pecorino, pea shoots	26

SUBSTANTIAL

Cavatelli, smoked tomato, ricotta salata, espelette pepper	29
Market fish, spring greens, finger lime, lemon butter	42
Roast chicken breast, spring vegetables, tarragon mayonnaise	39
Dorper lamb rump, baba ganoush, broccolini, gremolata	42

Bitter leaves, rocket, fennel, citrus vinaigrette	10
Twice cooked potatoes, aioli	10

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

CHEESE & DESSERTS

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CHEESE (30 GRAMS)

Served with quince paste, honeycomb, crackers

Halls suzette, cow's milk Wokalup, WA	14
Brillat savarin, cow's milk France	15
Farmhouse gold, sheep's milk Nannup, WA	16
Will Studd Comté, cow's milk France	15
Stilton blue, cow's milk England	15
The Blackwood blue, cow's milk Nannup, WA	15

DESSERTS

Soft white chocolate, peach sorbet, thyme, honeycomb	18
Almond tart, coffee ice-cream, almond chilli praline	18
Mandarin meringue, yuzu sorbet, custard cream	18
Wattleseed slice, caramel budino, salted jersey cream	18
Sue Lewis Chocolatier truffle	4 ea



STICKIES & FORTIFIEDS

2016 Weingut Hees 'Romerstich' (Riesling) 90ml / 750ml Nahe, Germany	14 / 110
NV Fernando de Castilla (Pedro Ximénez) 60ml / 750ml Jerez, Spain	18 / 200
3YO Henriques & Henriques 'Full Rich Dolce' 60ml / 500ml Madeira, Portugal	14 / 110

WHISK(E)Y

Whipper Snapper 'Upshot' Perth, WA	14
Limeburners 'American Oak' Albany, WA	20
Archie Rose 'Rye' Sydney, NSW	18
Auchentoshan 'Three Wood' Lowlands, Scotland	14
Aultmore 12 YO Speyside, Scotland	23
Dalwhinnie 'Distillers Edition' Highlands, Scotland	19
Ben Nevis 'Artist Collective' 7 YO Highlands, Scotland	22
Kilchoman '2009' Islay, Scotland	21
Ardbeg 10 YO Islay, Scotland	15
Hibiki 'Japanese Harmony' Japan	16

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