

POST

UN POST IN FIORE

Rosemary and sea salt focaccia, served with whipped ricotta and infused olive oil

ASSAGGI

Geraldton Kingfish tartare, yuzu kosho crème fraîche, finger lime, sesame, cassava crisps

Chilled Shark Bay crab, avocado, sweet tomato, rye cracker

Stuffed veal breast, tomato sugo, zucchini, basil

PASTA

Shark Bay honey bug "spaghetti", tomato, basil, shellfish sauce

Scallop and crab cannelloni, Champagne cream infused with ginger and lemongrass

Ricotta gnudi, brown butter, pine nuts, raisins, sage and pecorino

PESCE / CARNE

Market fish, South West squid, charred cucumbers, young leeks, brown butter sauce

Arkady lamb, burnt eggplant, sweet and sour Cipollini onions,

450g grass fed Margaret River rib eye cooked over jarrah wood

served with

Endive and walnut salad, duck fat potatoes, rosemary and garlic aioli

DOLCE

Wild honey crème caramel, summer apricots poached in Sauternes, lemon thyme and vanilla Chantilly

Just baked Valrhona dark chocolate torte, crème fraîche, orange and Grand Marnier ice cream

Gorgonzola Dolce, pickled sweet figs, rye cracker

\$110 per person

Make your choice of dish from each of the 4 courses

Menu subject to change