

ENTREE

PUMPKIN AND SILVERBEET RAVIOLI, brown butter, pine nuts, sage	18
BLUE SWIMMER CRAB CAPELLINI, garlic, chilli, tomato sugo	20
SPICED LAMB SAUSAGE, smoked aubergine, whipped ricotta	20
FILLET OF BEEF CARPACCIO, g lilliput capers, black truffle oil	23
SHARK BAY WILD SCALLOPS, g cauliflower puree, pancetta	22
SAN DANIELE PROSCUITTO, g caramelised fig, buratta, aged balsamic	24

MAIN

POTATO AND RICOTTA GNOCCHI, fontina, spinach, tomato sugo	35
GRILLED ATLANTIC SALMON, g cuttlefish ink risotto, pernod	37
CONFIT OF DUCK MARYLAND, g potato and pancetta fregola, vin cotto	36
GRILLED GERALDTON KING SNAPPER, g royal blue mash, asparagus, tomato salad	39
SLOW ROASTED MARGARET RIVER PORK BELLY, g cauliflower puree, kale, jus	38
GRILLED CAPE BYRON SCOTCH FILLET, g duck fat potatoes, broccolini, duxelles	40

SIDE

Rocket, parmesan, pear, walnuts g	12
Asparagus, broccolini, olive oil g	12
Duck fat roasted potatoes with rosemary, g	12
Marinated taggiasche olives, g	8

DESSERT

WARM FIG PUDDING, salted caramel, vanilla ice cream	17
VALRHONA CHOCOLATE GANACHE, raspberry sorbet, Italian meringue	19
ORANGE AND CINNAMON CREME BRULEE, blueberries, brandy snap	17
VANILLA PANNA COTTA, g fresh berries, raspberry sauce	18
AFFOGATO, g vanilla ice-cream, frangelico, espresso	12