

# A LA CARTE

HOUSE BAKED BREAD 6.5  
Cultured seaweed butter

CHARCUTERIE BOARD 35  
Today's selection of house-made & imported cold cuts

DUCK FAT POTATOES 12  
Garlic, rosemary, thyme, salt *(gf)*

WINTER SALAD 22  
Pumpkin, market veg, sour beetroot purée, hummus, Manjimup truffle *(gf,v)*

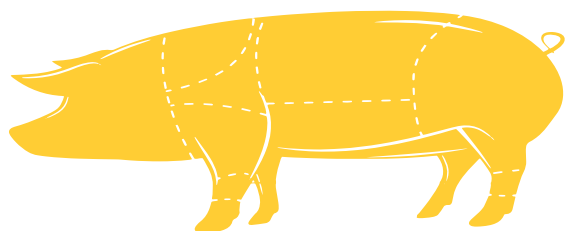
HOUSE MADE GNOCCHI 26  
Donnybrook marron, pork hock, smoked salmon roe, marron bisque, Pernod

FREO COFFEE MUSHROOM 24  
Pickled enoki, butternut squash puree, oat crisps, parmesan, Manjimup truffle *(v)*

HEIRLOOM TOMATO SALAD 16  
Goats curd, salsa verde, rice crisp, orange *(gf)*

BRIE 30  
Whole ash baked brie, Manjimup truffle, lavosh, quince marmalade *(v)*

ROAST PORK BELLY 22  
Roast capsicum, Fremantle octopus, mussels, brioche



Our best efforts will be made to accommodate any dietary requirements. Unfortunately, we cannot offer 100% gluten free options due to the nature of our working environment. Please note a 1.5% surcharge applies to all credit card transactions. American Express attracts a 2% surcharge

## Can't Decide?

Leave the decisions to chef

Sit back and enjoy a selection of charcuterie, butchery, veg and desserts

\$55 per person

- Intended for whole table sharing. Please let your server know of any dietary requirements -

GOLDBAND SNAPPER 36  
Courgette, baby carrot, bottarga, riberry, velouté

BEEF FLANK 35  
Black angus flank, braised witlof, pickled jalapeño, burnt eggplant, miso *(gf)*

LAMB RUMP 36  
Soy glaze, pecorino crumb, Freo oyster mushroom, onion purée

BEEF SHORT RIB 36  
Pickled shiitake, cauliflower, lemon myrtle

DESSERT BOARD 24  
Chef's selection of all things sweet!!

CHEESE BOARD 35  
Selection of cheese served with lavosh  
*single cheese serves available.* 16

BANANA PIE 12  
Banana pie, chocolate soil, meringue, parsley & liquorice dust

HONEY FUDGE 12  
Smoked honey mousse, raw peanut butter fudge, honeydew melon, honeycomb *(gf)*