



Scarborough Sour bread, whipped, pepperberry butter 5pp (V, GFO)

Mt. Zero marinated Olives 9.5 (V, GF)

Charcuterie, Schiacciata Calabrese & wild boar salami, pickled grapes 19 (GF, DF)

Margaret river venison carpaccio, pepperberry, fermented blood plum, pecorino 26 (GF)

Fried Zucchini Flower, Lemon ricotta cream, zucchini "scapece", black garlic 16 (V)

Scallop crudo, Geraldton wax, heirloom tomato, Avruga caviar, vanilla dressing 26 (DF)

Charred Abrolhos octopus, capsicum coulis, pimento oil, witloof 24 (GF, DF)

Stracciatella, textures of figs, smoked almonds, fig leaf oil, lemon myrtle 21 (V, GF)

Linguine, local vongole, cauliflower cream, desert lime, bottarga 36

Risotto vialone nano, Warrigal greens, candied hazelnuts, goat cheese 34 (V)(GFO)

Wood-fired chicken breast, potato, charred scaly flame mushrooms, jus 42 (GF)

16-hours sous-vide, Pork Collar, figs, witloof, balsamic jus 46 (GF, DF)

Line caught fish, sea parsley emulsion, black squid ink oil, escarole, black olives 48 (GFO)

O'Connor Rib Eye

From the Gippsland, Victoria.

150 days grass-fed & dry-aged for 21 Days, boasting a marble score of 2+, 119 per Kilo (GF)

Neapolitan style eggplant, pistachio, ricotta salata 16 (V, GF)

Roasted Potatoes, smoked pecorino cream 16 (V, GF)

Leaves salad, Prosecco dressing, candied walnuts, spiced red pears 16 (V, GF)

DOLCI - DESSERT

Chervil goat cheese panna cotta, WA apricots, native thyme, phyllo 16 (GFO)

Creoso al Caramelia, Oabika, Jerusalem artichoke, wattle-seed 16 (GF)

FORMAGGI

Served with apple, fennel, vanilla jam, lemon myrtle lavosh tomato & pepper berry chutney (60g per serve)

Tarago River Jensen's red, washed rind, cow's milk 16

Ocelli Testun di Barolo, semi hard cheese, cow & sheep's milk 18

Selection of 2 Cheeses 32

Please let our staff know of any food allergies.

GF-Gluten Free DF-Dairy Free V-Vegetarian VG-Vegan

GFO-Gluten-free option VGO-Vegan option DFO-Dairy free option