



ENTRÉE

HALF DOZEN FRESHLY SHUCKED OYSTERS 28
Served on Ice, with Rosé Mignonette and Lemon

QUEEN VICTORIA'S GREEN PEA SOUP 18
Jamon Iberico Croquette, Crushed Peas and Crème Fraiche

SOUP OF THE DAY 15
Chef's Special

SMOKED TARTARE OF BEEF 24
Quail Egg, Avruga Caviar

PAN FRIED FOIE GRAS 24
Hibiscus Poached Blueberries, White Chocolate

SEARED ATLANTIC SCALLOPS 26
Cauliflower, Raisins, Sherry Gel

SPENCER GULF PRAWN TORTELLINI 26
Shellfish Laksa Broth, Tomato, Coriander

BURRATINA SALAD 22
Heirloom Tomato, Basil, Aged Balsamic

MAIN COURSE

GRILLED RACK OF DORPER LAMB 48
Crushed Minted Spring Peas, Sweet Potato Puree, Spring Leaves, Lamb Jus

RANGERS VALLEY WAGYU STRIPLOIN 48
Jerusalem Artichoke Puree, Salsify, French Mushrooms, Sauce Perigord

SPANISH SUCKLING PIGLET 46
Alaskan King Crab, Apple, Pickled Turnip

CHALLAN DUCK BREAST 44
Heirloom Carrot, Kale and Pine Nuts, Lentil, Sherry Jus

WESTERN AUSTRALIAN MARRON BOLOGNAISE 68
Capellini Pasta, Marron Bisque, Marron Oil and Tomato

PAN ROASTED FILLET OF BARRAMUNDI 42
Chargrilled Fremantle Octopus, Romesco, Jamon Iberico

WILD FRENCH MUSHROOM & ASPARAGUS RISOTTO 38
Parmesan Crumbs and Black Winter Truffle

ROASTED CÔTE DE BOEUF (for 2 to share) 120
*1kg Roasted Grass Fed Angus
 Served with choice of 2 sides, Red Wine Jus, Béarnaise*

SIDES

GREEN BEANS 12
Toasted Hazelnut Butter and Pecorino

TRUFFLED POTATO & CHEESE GRATIN 12

ROASTED PUMPKIN 12
With Goat's Cheese, Pomegranate, Herbs and Grains

SALAD OF BABY ROMAINE LEAVES 12
Kikorangi Blue, Caramelised Walnuts, Pear and Chardonnay Dressing

DESSERT

RHUBARB & APPLE CRUMBLE 14
With Vanilla Ice-Cream

MAROU CHOCOLATE FONDANT 14
Chocolate Mousse, Raspberry and Pistachio

YOGHURT PANNA COTTA 14
Strawberry, Watermelon, Rojak Flower Granita

YUZU TART 14
Citrus, Passionfruit and Basil

SOURSOP BAKED ALASKA 14
Fruits & Flowers

SELECTION OF FARMYARD CHEESE
*Served with Crisp Bread, Housemade Accompaniments
 Single Cheese (50g), \$14
 4 Cheeses (25g each), \$24*