

Freshly Shucked Oysters

\$4 each min 6

**Natural with Lemon and Nigella Salad**

**Wild Swan Vodka and Yarra Valley Salmon Roe**

**Grilled Crab Gratin**

Entrée

\$25

**Poached Snowy Mountain Squab with Pancetta (C)**

Partially de boned squab with home cured pork belly and an Andalucian white bean and almond soup

**Local Seafood Assiette with Wild Roie Abalone (LF)(C)**

Chilled salad of seafood with locally caught abalone and a preserved lemon foam (with shaved Manjimup Truffle supplement \$15)

**Timber Hill Pork with West Australian Cuttlefish**

Slow cooked pork with seared cuttlefish, ajo blanco and chinese preserved sausage

**Tataki of Buffalo with Illawarra plum (L)(C)**

Semi smoked fillet of Buffalo thinly sliced and dressed with an Illawarra plum reduction, lotus root and enoki mushrooms

**Peruvian Spiced Bean Taco and Pickled Nopultos Cactus (V)(LF)(C)**

Homemade yellow masa corn taco with salsa picante, cactus, avocado and tomatillos

**Blackberry and Star Anise Braised Venison Spare Ribs**

Margaret River venison served with an apple and celeriac salad and truffle infused olive oil

*Low fat (LF), Vegetarian (V), Coeliac Friendly (C)*

## Mains

\$40

### **Magret Duck Breast Quatre Espice**

Tagine of duck and Hazelnuts and savoury orange and saffron churros

### **Sous Vide of Tasmanian Ocean Trout (LF) (C)**

Local scallop boudin blanc and a ginger and pink grapefruit emulsion

### **Pan Fried Ostrich Fillet (C)**

Chick Pea Batons and an aged sherry and pink peppercorn sauce

### **Hand Made Beetroot Perogies (V)**

Traditional Eastern European parcel filled with royal blue potato and caramelised onion, poached in port and beetroot stock and set upon creamed savoy with caraway

### **Aged Tenderidge Fillet of MSA Beef**

Rabbit and wild mushroom pudding, marrow and black truffle au jus  
(Margaret River **Wagyu Beef** Tenderloin supplement \$35)

### **Glenloth Breast of Pheasant (C)**

Roast green apple, cauliflower puree and a foie gras and calvados sauce

### **Roast South West Marron (LF)**

Saffron and almond Calasparra rice (DOC), home smoked tomato and shellfish veloute

## Side Orders

\$11

Preserved Beetroot and Roquefort Salad dressed with hazelnut and chive vinaigrette

Mixed leaf salad with a Pedro Ximenez Emulsion

Kipfler Potatoes poached in fresh turmeric, preserved lemon and mustard seed.

Seasonal steamed vegetables with Ornellaia Extra Virgin Olive Oil

Selection of Home made Breads served with house infused black truffle EVOO and Dukkah

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