



M E N U	E	M
Fresh rosemary focaccia, olives, aged balsamic <i>v</i>	18	
Fremantle octopus carpaccio, shaved celery, fennel, grapefruit dressing <i>DF GF (A)</i>	29	
Buffalo mozzarella, 24 month matured prosciutto di Parma, tomatoes, citrus segments	26	
Salt-roasted beetroots, citrus ricotta, berries, pistachio crumble <i>GF, V</i>	28	
Steak tartare, eye fillet, anchovies, capers, caviar, chilli, French fries <i>DF</i>	35	
Cured kingfish, buttermilk, green olive, chilli, apple, caviar, croutons <i>(A)</i>	32	
WA market fish, warm fennel and potato salad, olives, EVOO <i>GF (A)</i>		49
Berkshire free-range pork belly, carrot puree, roasted capsicum, mustard seeds <i>GF</i>		46
Tiger Prawn Saganaki, baked tomato sauce, rare Greek barrel-aged feta, fresh pita <i>(A)</i>		53
Charred swordfish steak, bitter leaves salad, lemon dressing <i>GF (A)</i>		49
Roasted pumpkin, labneh, dates, parmesan, rocket <i>GF, V</i>		32
Chargrilled ribeye 350g, herb butter, cos & parmesan salad		61
House made fettuccine Marinara with prawns, clams, mussels, swordfish, garlic <i>(A)</i>		48
O N T H E S I D E		
Truffle roasted fingerling potatoes, rosemary, parmesan, braised onions		19
Cos salad, parmesan dressing, pickles <i>v</i>		18
Roasted pumpkin, labneh, dates, parmesan rocket <i>GF, V</i>		17

Kindly notify your waiter of any allergies to help us tailor your experience

Seafood origin (A) Australia, (I) imported, (M) mixed