



#### antipasto and starters

buffalo mozzarella, vine ripened tomatoes, basil (v,g) 18

blue swimmer crab, capellini, chilli, tomato sugo 19

fremantle octopus, kipfler potatoes, aioli (g) 20

shark bay scallops, cauliflower puree, pancetta (g) 22

beef carpaccio, baby capers, truffle oil (g) 23

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*three courses for \$70 every night*

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#### mains

ricotta gnocchi, fontina, tomato sugo (v) 35

roasted pork belly, cauliflower puree, kale (g) 36

confit duck, persian feta, sweetcorn, winter greens (g) 36

cervantes pink snapper, whipped potato, caponata (g) 39

chargrilled scotch fillet, rosemary potatoes, broccolini, duxelles (g) 39

#### sides

broccolini, olive oil (v,g) 10

pear, rocket, walnuts, parmesan (v,g) 12

duck fat, rosemary, potatoes (v,g) 10

marinated taggiasche olives (v,g) 8

#### desserts

orange creme brûlée, blueberries, brandy snap 15

vanilla panna cotta, fresh berries (g) 15

valhrona chocolate, raspberry sorbet, italian meringue 18

fig pudding, salted caramel, vanilla ice-cream 16

affogato, gelato, espresso, frangelico (g) 14

(g) - gluten free, (v) - vegetarian