



## Oysters (6)

• Natural with Salmon Roe	18
• Kilpatrick	24
• Tempura with honey & sesame glaze with wakame	24
Beetroot & Baby Carrot chips drizzled with Honey & Greek Feta (V)	12
Haloumi Chips, honey glaze & cucumber raita (V)	15
Roasted Sweet Potato, caramelised onion & cauliflower warm salad with Tahini & Spiced Yoghurt dressing (V)	20
Cheese plate, three cheeses, dried fruit, olives, crackers & quince paste	25
Wild Mushroom Bruschetta with feta, basil pesto and locally grown blistered tomato	24
Italian Pork, Lamb & Feta Meatballs (5) served on spicy Passata with Parmesan Cheese	22
Crispy Fried Pork Belly with honey soy ponzu	24
Bulgogi Chicken skewers (3) BBQ glaze with vegetable pickle, & chilli lime	24
Duck Bao (3) Hoisin five spice braised leg with pickled vegetable slaw, spicy peanut crumble	24
Mushroom Bao (3) Sambal Oelek pickled cucumber red onion & fresh chilli (V)	24
Tuna Tartare - Fresh WA Ocean Tuna with avocado cream, wasabi & tortilla chips	26
Pan fried lime chilli garlic Squid served with a Rocket Salad	22
Grilled Scallops (3) with chorizo butter, coriander & fried onions with fresh orange juice glaze	24
Lemon Myrtle & Vodka Tempura Market Fish Goujons with roasted garlic lime mayonnaise	24
Western Australian Crayfish half – steamed served cold with citrus segment salad	29
Char roasted Marron with Saffron butter, caramelised onion chutney & pickled cucumber	30
<b>&amp; to finish</b>	
Churros with 3 dipping sauces Strawberry Compote, Chilli Chocolate Ganache & Salted Butterscotch	14
V – Vegetarian	
Vegan serves are available on request	