

Degustation Menu

\$95 six course set menu

\$165 with recommended paired wines

Burrata with nduja sausage, garden peas, grain crisps, lemon evoo

Alvinte Albarino 2014, Rias Baixas, Spain

North west squid and chorizo, grilled cucumber, chilli and soft herb salad

Pedestal Pinot Gris 2016, Margaret River, WA

Japanese pancake with Ibérico Jamón, bbq sauce and bonito

Picardy Pinot Noir 2014, Pemberton, WA

Organic chicken, roasted cauliflower puree, pine nuts, sultana & Jarrah honey

Lamonts White Monster 2015, Donnybrook, WA

Lamb tenderloin with roast vegetable hommus, confit beetroot and chimichurri

Yalumba 'Hand Picked' Shiraz Viognier 2014, Eden Valley, SA

Chiffon cheesecake, raspberry mascarpone, orange compressed strawberries

Lamont's Navera NV, Swan Valley, WA