

Gluten Free Menu

Entrée

Gluten free bread, house churned butter with sea salt 3.30

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

Jumbo quail ballotine with baby corn, guanciale and ancho aioli

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

24 each

Main Course

Spaghettoni with walnut sauce, porcini butter, soft egg and pecorino 39

Grilled snapper green bean and nigella salad, crème fraiche & potted shrimp 43

Organic chicken, roasted cauliflower puree, pine nuts, sultana & Jarrah honey 39

Duck breast with paprika almonds, cranberry, fire roasted capsicum, yoghurt 39

Lamb tenderloin with roast vegetable hommus, confit beetroot and chimichurri 39

Beef city angus fillet 220gm 43

Wagyu sirloin grade 4+ 220 gm 48

Served with truffled macaroni gratin and peppercorn jus

Sides to share 12 each

Hand cut chips, smoked sea salt

Iceberg lettuce, pancetta and buttermilk

Harissa roasted carrots, yogurt

Green bean and radish salad, roast sesame dressing

Vegetarian Menu

Burrata with garden peas, grain crisps, lemon evoo

Japanese pancake with bbq sauce, kewpie mayo and cucumber

Spaghettini with walnut sauce, porcini butter, soft egg and pecorino

Roasted eggplant with cauliflower puree, pine nuts and golden sultana

Roast vegetable hommus, confit beetroot, paprika almonds, fire roasted capsicum

Truffle macaroni and cheese with asparagus and pear salad

22 entree or 38 main course

Sides to share 12 each

Hand cut chips, smoked sea salt

Iceberg lettuce and buttermilk dressing

Harissa roasted carrots, yogurt

Green bean and radish salad, roast sesame dressing

Dessert

Warm chocolate cake with orange compressed strawberries (vegan, GF)

Chiffon cheesecake, raspberry mascarpone, orange compressed strawberries

Matcha custard with cherry blossom and raspberry gel, black sesame wafer

Maple roasted banana parfait, macadamia praline, cinnamon beignet

Doughnut cake with salted caramel, Yuzu curd, butter popcorn macaron