

Degustation Menu

\$105 six course set menu

\$175 with recommended paired wines

Chicken liver brulee, crumpets, pickle shallots and fried cauliflower

Pazo Do Mar 'Expresion' Albarino 2016, Rias Baixas, Spain

Charred Fremantle octopus with nduja sausage, saffron fennel, tarama

Apostrophe Stone's Throw 2017, Great Southern WA

Duck salad with medjool date puree and cumquat salad, crisp chickpeas

Lamont's 'White Monster' Chardonnay 2016, Margaret River, WA

Corzetti pasta with prawns, saffron tomato salsa and Parma ham

Tenuta Buon Tempo Rosso di Montalcino 2014, Italy

Lamb rump, Parisienne gnocchi, minted labneh and fire roasted romesco

Pagos de Familia Langa Peiza El Coll Old Vine Garnacha 2015, Spain

Single origin chocolate marquis, aero chocolate, cocoa nibs & cumquat marmalade

Lamont's Navera NV, Swan Valley, WA