



Small plates to start

HOUSE MADE POTATO & ROSEMARY SOURDOUGH whipped cultured butter gfo, dfo	12
HOUSE MARINATED MIXED OLIVES	10
EGGPLANT CREAM charcoal grilled eggplant cream, sourdough gfo, df	18
MARGARET RIVER FARM HOUSE CHORIZO grilled chorizo, whipped goats curd, chives, lemon gf, dfo	18
DUCK LIVER PARFAIT block 4 chenin jelly, crostini, pickled fennel, golden raisin relish gfo	20

Plates to share

SQUID fried NZ baby squid, wild roquette, lemon & pepper spice, dill mayonnaise gf, df (i) <i>A Collection Sauvignon Blanc Semillon</i>	27
OCTOPUS hibachi grilled octopus, white beans puree, edamame, nduja dressing crispy kale gf, df (a) <i>A Collection Rosé</i>	32
CRAB RAVIOLI crab & dill ravioli, shellfish sauce, basil, flowers (i) <i>A Collection Sparkling Chenin Blanc</i>	32
SOUVLAKI CHICKEN hibachi grilled chicken skewer, pita bread, garlic labneh, parsley salad dfo <i>A Collection Chenin Blanc</i>	26
BEETROOTS salt-baked beetroots, almond cream, pedro ximanez glaze, walnuts parsley gf, df, v, ve <i>A Collection Cabernet Merlot Malbec</i>	25
GRAZING BOARD - 2 PP OR MORE artisanal meats & local cheese, house-made sourdough estate olives & chutney, pickles & condiments gfo <i>A Collection Shiraz Tempranillo</i>	60

Sides

BRUSSELS SPROUTS crispy brussels sprouts, lentil de puy, vincotto dressing, herbs gf, df, v, ve	18
BROCCOLINI scorched broccolini, orange & chilli butter, ajo blanco toasted almond flakes gf	18
FRIES WA skin on fries, sea salt, aioli gf, df	14
PUMPKIN SALAD spinach, roasted butternut, cranberry, pepita, cotija cheese preserved lemon dressing gf, dfo, veo	20

Large plates

PORK BELLY crispy skin free range pork belly, parsnip cream, honey glazed carrots, brassicas, buttermilk sauce gf <i>Single Vineyard Shiraz</i>	46
GRILLED BARRAMUNDI crispy skin barramundi, malaysian curry sauce, confit kipfer potatoes, bok choy, geraldton wax, ginger scallion gf, df (a) <i>Wildwood Reserve Chardonnay</i>	46
CHARCOAL LAMB hibachi grilled amelia park lamb rump, creamy white polenta braised mushroom sauce, hazelnuts, foraged saltbush gf <i>Wildwood Reserve Cabernet Sauvignon</i>	48
MUSHROOM PASTA house rolled gnocchetti sardi, mushroom ragu, garden spinach porcini oil, parmesan, dill <i>Single Vineyard Tempranillo Touriga Grenache</i>	42
BRAISED CABBAGE slow cooked & charred cabbage, whipped tahini, pomegranate glaze, dukkah, garden herbs gf, df, v, ve <i>Single Vineyard Block 4 Chenin</i>	34

Dessert

DECONSTRUCTED APPLE PIE caramelised estate grown apples, raisins, spiced almond crumble, aerated cream anglaise, cardamom gfo <i>Muscat</i>	18
CRÈME BRÛLÉE mandarin crème brulee, langues de chat gfo <i>Late Harvest Semillon</i>	18
CAMBRAY CHEESE french style mount folly cheese, native lime compote, house made seedy cracker gf <i>Late Harvest Semillon</i>	18
AFFOGATO espresso, Mai Tardi vani la ice cream Choice of liqueur: Baileys or Frangelico + \$6	14