

Lunch

Entree:

A choice of

- Baked Carnarvon whole shell scallops, smoked cheddar and chardonnay gratin, guanciale and tarragon oil
- Cured beef and burrata, herbs and citrus zests marinated beef carpaccio, buratta emulsion, parmesan crust, roasted hazelnut (GF)
- Beetroot salad, roasted heirloom baby beetroot, fresh figs, goat cheese cream, grapefruit, honey dressing, walnuts (V/GF)

Mains:

A choice of

- Western Australian lamb rack with crispy polenta, smoked eggplant and tomato confit
- Gnocchi with porchini mushrooms, red chilli and stracciatella (V/VAO/GFOA)
- Fish of the day with green pea coulis, confit fennel, baby capsicum and fermented lemon beurre blanc

Dessert:

A choice of

- Mixed berry and apple crumble, vanilla bean icecream, passionfruit marshmallow (NF)
- Cherry chocolate dome, crystalised dark chocolate, cherry ripe icecream (GF/NF)
- A selection of Margaret River and Italian cheese, served with dried fruit, nuts and preserves.