

## *Entree*

<b>Tea Smoked Duck Salad</b> w' seared scallops, mint, peanuts, green pawpaw, palm sugar, chilli and lemongrass dressing	19.5
<b>Wagyu Beef Carpaccio</b> w' smoked beetroot puree, rocket and pear salad, white truffle oil and fig vincotto	19.5
<b>Hiramasa Kingfish Ceviche</b> w' pink grapefruit, lime, chilli and baby shiso, finished with extra virgin olive oil	18.0
<b>Linley Valley Pork Hock Terrine</b> w' salsa verde', mustard fruits and toasted brioche	18.5
<b>Smoked Eggplant Fetta and Roma Tomato Tian</b> w' aged balsamic, basil oil and candied olives	16.5
<b>é cucina Tasting Plate</b> selection of tasty morsels changing daily	15.5pp
<b>é cucina Charcuterie Plate</b> pork terrine, chicken liver parfait, homemade Italian sausage w' cornichons, mustard fruits and warm baguette	19.5

## *Pasta / Risotto*

<b>Salmon and Leek Ravioli</b> w' gremoulata, pine nuts and beurre noisette	29.5
<b>Asparagus, Pea and Mint Risotto</b> w' goats cheese and lemon oil	29.5
<b>Homemade Gnocchi</b> w' wagyu bolognaise, aged parmesan and truffle oil	32.0
<b>Linguine</b> w' Shark Bay crab, local squid, vongole, chilli, garlic, olive oil and parsley	33.5
<b>Orecchiette</b> w' smoked chicken, kalamata olives , basil, Persian fetta, chilli and garlic olive oil	28.0

## *Main*

<b>Duo of Dorper Lamb,</b> confit shoulder and herb crusted backstrap w' pea and mint risotto and jus roti	37.5
<b>Double Baked Goats Cheese and Leek Soufflé</b> w' walnut and apple salad, aged balsamic and vanilla reduction	31.0
<b>Slow Roasted Linley Valley Pork Belly</b> granny-smith apple puree, herb spätzle, and seared scallops	34.5
<b>Crisp-Skinned Tasmanian Salmon</b> w' chickpea , chorizo and Fremantle squid casserole, finished with organic lemon olive oil	34.5
<b>Crisp Confit Duck Leg</b> w' duck and pistachio sausage, red wine risotto, spinach and jus roti	37.0
<b>Braised Spatchcock</b> w' verjuice and raisins, pan fried gnocchi, Tuscan cabbage and olive oil	34.5

## *From the chargrill*

steaks are sourced from grain fed cattle in WA's southwest and aged at écucina

<b>Tender Ridge Sirloin</b> 300gr dry aged 14 days	39.0
<b>Black Angus Rib Eye</b> 400gr	44.0
<b>Wagyu Rump Steak</b> 300gr dry aged 10+ days	47.0

each served w' hand cut chips and your choice of sauce:  
café de Paris butter, béarnaise, harissa, chimichurri or green peppercorn

## *Sides*

all 8.5 per serve

<b>Baby Spinach, Persian Fetta and Candied Walnut Salad</b> w' vincotto and olive oil
<b>Rocket, Pear and Parmesan Salad</b> w' crisp pancetta, balsamic dressing
<b>Potato and Gruyere Mash</b>
<b>Steamed Green Beans</b> w' café du Paris butter and brioche crumbs
<b>Hand Cut Chips</b> w' roasted garlic aioli