

Lunch

Starters (feel free to share)

house baked pizza bianchi, rosemary, sea salt, and olive oil	7.0
warm marinated kalamata and sicilian olives w' chilli and citrus peel	7.0
homemade chorizo char-grilled with lemon	8.0
spiced beef empanadas with chipotle sour cream	12.0
é cucina tasting plate (per person) selection of tasty morsels, changes daily	15.0
é cucina charcuterie plate pork terrine, chicken-liver parfait, homemade italian sausage w' cornichons, mustard fruits and warm baguette	19.0
prosciutto di parma & jamon serrano and olive oil	19.0
wagyu beef carpaccio w' truffle potato dressing, smoked salt and wild rocket	19.0
smoked eggplant feta and roma tomato tian w' aged balsamic, basil oil and candied olives	17.0
spanner crab and avocado gazpacho, lime infused olive oil and crème fraiche	18.5
oysters natural with shallot and cabernet vinegar or matsos beer battered, w' aioli and pickled cucumber (per ½ doz)	19.0
roasted beetroot, persian feta and walnut salad	19.0
tea-smoked duck salad w' seared scallops, mint, peanuts, green pawpaw, palm sugar, chilli and lemongrass dressing	19.0
char-grilled exmouth tiger prawns, skordalia and lemon cheek	20.0

Mains

double-baked, goat-cheese and leek soufflé w' walnut and apple salad, aged balsamic and vanilla reduction	29.0
olive oil poached tasmanian salmon orange glaze, kipflers, caramelized fennel	31.0
pan roasted free range chicken breast confit leg pastilla, tagine sauce and cous cous	31.5

More mains

slow braised linley valley pork belly w' apple & quince risotto, crisp serano ham & roasting juices	33.0
pumpkin and ricotta ravioli w' sage, pine nuts and lemon beurre noisette	19/29
asparagus, pea and mint risotto w' goats cheese and lemon oil	19/29
orecchiette w' smoked chicken, kalamata olives , basil, persian fetta, chilli and garlic olive oil	19/29
homemade potato gnocchi braised veal shin, porcini mushrooms, white truffle oil and aged parmesan	21/32
seafood linguini w' shark bay crab, local squid, vongole, chilli, garlic, olive oil and parsley	33.0
crisp confit duck leg wrapped in puff pastry, w' thyme, orange & mustard, truffle mash and red wine jus	37.0
herb crusted lamb backstrap potato and gruyere gratin, lamb shoulder pithivier and lamb jus	38.0

From the Chargrill

(steaks are sourced from grain fed cattle in wa's southwest)

tender ridge sirloin - 300gr dry aged 14 days	39.0
black angus rib eye - 400gr	44.0
wagyu rump steak - 300gr dry aged 10 days	47.0

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

Sides

9.0

baby spinach, persian feta and candied walnut salad w' vincotto and olive oil
rocket, pear and parmesan salad w' crisp pancetta, balsamic dressing
potato and gruyere mash
steamed green beans w' café du paris butter and brioche crumbs

Night Dining

Starters - to share

house-baked pizza bianchi, rosemary, sea salt, and olive oil	7.0
warm marinated kalamata, and sicilian olives w' cumin garlic, chilli and citrus peel	7.0
é cucina tasting plate (per person) selection of tasty morsels (changes daily)	15.0
smoked eggplant feta and roma tomato tian w' aged balsamic, basil oil and candied olives	17.0
spanner crab and avocado gazpacho, lime infused olive oil and crème fraiche	18.5
é cucina charcuterie plate pork terrine, chicken liver parfait, homemade italian sausage w' cornichons, mustard fruits and warm baguette	19.0
prosciutto di parma & jamon serrano and olive oil	19.0
wagyu beef carpaccio w' truffle potato dressing, smoked salt and wild rocket	19.0
oysters (per ½ doz) natural w' shallot and cabernet vinegar or matsos beer battered, w' aioli and pickled cucumber	19.0
tea-smoked duck salad w' seared scallops, mint, peanuts, green pawpaw, palm sugar, chilli and lemongrass dressing	19.0
char-grilled exmouth tiger prawns w' skordalia and lemon cheek	19.0

Pasta

pumpkin and ricotta ravioli w' sage, pine nuts and lemon beurre noisette	29.0
asparagus, pea and mint risotto w' goat cheese and lemon oil	29.0
orecchiette w' smoked chicken, kalamata olives, basil, persian feta, chilli and garlic olive oil	29.0
homemade potato gnocchi braised veal shin, porcini mushrooms, white truffle oil and aged parmesan	32.0

Mains

seafood linguini w' shark bay crab, local squid, vongole, chilli, garlic, olive oil and parsley	33.0
pan roasted free range chicken breast confit leg pastilla, tagine sauce and cous cous	31.5
double-baked goat cheese and leek soufflé w' walnut and apple salad, aged balsamic and vanilla reduction	29.0
olive oil poached tasmanian salmon orange glaze, kipflers, caramelized fennel	31.0
slow braised linley valley pork belly w' apple & quince risotto, crisp serano ham & roasting juices	33.0
crisp confit duck leg wrapped in puff pastry, w' thyme, orange & mustard, truffle mash and red wine jus	37.0
herb crusted lamb backstrap potato and gruyere gratin, lamb shoulder pithivier and lamb jus	38.0

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Sides

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baby spinach, persian fetta and candied walnut salad w' vincotto and olive oil
rocket, pear and parmesan salad w' crisp pancetta, balsamic dressing
potato and gruyere mash
steamed green beans w' café du paris butter and brioche crumbs
hand cut chips w' roasted garlic aioli

Dessert

banana parfait 'ice cream sandwich' caramelized banana, butterscotch sauce	14.5
passionfruit tart orange sorbet, chocolate wafer	14.5
chai tea crème brulee mascarpone kulfi	14.5
dark chocolate marquise almond milk, fig pedro ximinez syrup	14.5
tonka bean and limoncello panna cotta raspberry sorbet, hazelnut bread	14.5
apple and rhubarb crumble w' vanilla bean sauce and ice cream	14.5
affogato frangelico espresso coffee, vanilla ice cream and frangelico	14.5
cheese plate for two w' homemade oatcakes, muscatels, pear, quince paste and wafers	22.5