

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
grilled homemade chorizo with lemon	8.0
spiced beef empanadas with pebre sauce	12.0
é cucina tasting plate (per person) selection of tasty morsels, changes daily	15.0
é cucina charcuterie plate pork and rabbit 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
oysters natural with shallot and cabernet vinegar or panko crusted, 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
oven roasted exmouth tiger prawns, skordalia and lemon cheek	19.0

Mains

double-baked, goat-cheese and leek soufflé w' walnut and apple salad, aged balsamic and vanilla reduction	29.0
grilled tasmanian salmon cumin scented hommus, preserved lemon and roasted pepper salad, pomegranate molasses	32.0

More mains

slow roasted linley valley pork belly pear and star anise puree, spanner crab salad	36.0
pumpkin and ricotta ravioli w' sage, pine nuts and lemon beurre noisette	19/29
risotto verde w' goats cheese, asparagus and lemon oil	19/29
organic penne sautéed courgettes, lemon and basil pesto, persian fetta	19/29
homemade gnocchi shredded duck confit, hazelnuts and radicchio	21/32
seafood linguini w' shark bay crab, local squid, vongole, chilli, garlic, olive oil and parsley	33.0
crisp whole roasted baby chicken jasmine rice, green chili nam jam and szechuan salt	38.0
pan roasted duck breast confit duck ravioli, smoked potato and beetroot relish	39.0
roasted dorper lamb rump lemon and basil crusted, goats cheese polenta, ratatouille, pan juices	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
tender ridge scotch fillet - 280gr dry aged 21 days	44.0
wagyu rump steak - 300gr dry aged 10 days	47.0

each served w' hand cut chips and your choice of sauce, either:
ecucina bbq sauce, café du paris butter, béarnaise, harissa, pebre 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 greens 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 and rabbit 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 panko crusted, 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
oven roasted 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
risotto verde goats cheese, asparagus and lemon oil	29.0
organic penne sautéed courgettes, lemon and basil pesto, persian feta	29.0
homemade gnocchi shredded duck confit, hazelnuts and radicchio	32.0

Mains

seafood linguini w' shark bay crab, local squid, vongole, chilli, garlic, olive oil and parsley	33.0
double-baked goat cheese and leek soufflé w' walnut and apple salad, aged balsamic and vanilla reduction	29.0
grilled tasmanian salmon cumin scented hommus, preserved lemon and red pepper salad, pomegranate molasses	32.0
slow roasted linley valley pork belly pear and star anise puree, spanner crab salad	37.0
crispy whole roast baby chicken jasmine rice, green chilli nam jam and szechuan salt	38.0
pan roasted duck breast confit leg ravioli, smoked potato, beetroot relish	39.0
dorper lamb rump basil crusted, ratatouille, goat's cheese polenta, roasting juices	38.0

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Sides

	9.0
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 greens 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
lemon tart lemon 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
pavlova with passionfruit curd, local strawberries and double 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