

Lunch Menu

Appetizers

house baked sourdough with cultured butter and olive oil	4.5 per person
homemade chorizo with lemon	7.5
spiced beef empanadas with pebre sauce	8.5
prosciutto di parma & jamon serrano with olive oil	19.0
é cucina charcuterie plate changing daily with warm baguette, cornichons and mustard fruits	22.0

Entrees

soup of the day	market price
½ doz oysters natural with lime and chilli or panko crumbed with aioli	18.0
tomato and smoked eggplant tian with candied olives and aged balsamic	16.0
tea smoked duck salad with seared scallops, coriander, mint, peanuts and palm sugar dressing	18.5
wagyu beef carpaccio almond and truffle skordalia, roasted pear and wild rocket	17.5
é cucina tasting plate changing daily	15.0 per person

Mains

roasted ½ corn-fed chicken panzanella salad, hand pounded aioli	25.0
slow roasted linley valley pork belly carrot puree and seared scallops	29.0
double baked goats cheese soufflé with baby spinach apple and walnut salad	28.0
grilled tasmanian salmon with saffron risotto, tomato & vanilla fondue	31.0

homemade potato gnocchi roast chicken, wild mushrooms, smoked almonds and shaved parmesan	28.0
linguine with local squid, shark bay crab, vongole, chilli, garlic, olive oil and parsley	31.0
saffron and asparagus risotto with mascarpone and fig vincotto	28.0
braised black angus beef shoulder with shiraz and prosciutto, potato puree and gremoulata	29.0
lamb neck tagine pastillia with cous cous and harissa	28.0

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 each served w' hand cut chips and your choice of sauce, either: ecucina bbq, café du paris butter, béarnaise, harissa, pebre or green peppercorn	47.0

Sides

baby spinach persian fetta, candied walnut salad w' vincotto and olive oil	9.0
rocket, pear and parmesan salad w' crisp pancetta, balsamic dressing	9.0
potato and gruyere mash	9.0
steamed greens w' café du paris butter and brioche crumbs	9.0
hand cut chips w' roasted garlic aioli	9.0

Dinner Menu

Appetizers

house baked sourdough with cultured butter and olive oil	4.5	per person
homemade chorizo with lemon	7.5	
spiced beef empanadas with pebre sauce	8.5	
prosciutto di parma & jamon serrano with olive oil	19.0	
é cucina charcuterie plate changing daily with warm baguette, cornichons and mustard fruits	22.0	

Entrees

spanner crab & avocado salad scotch quail egg, truffle oil	19.5	
½ doz oysters natural with lime and chilli or panko crumbed with aioli	18.0	
tomato and smoked eggplant tian with candied olives and aged balsamic	16.0	
tea smoked duck salad with seared scallops, coriander, mint, peanuts and palm sugar dressing	18.5	
lamb carpaccio white anchovy, brioche and tomato jelly	19.0	
é cucina tasting plate changing daily	15.0	per person

Mains

ballontine of corn fed chicken confit duck and smoked pork, walnut gnocchi, asparagus, chicken glaze	34.5	
assiete of linley valley pork carrot puree and salsa verde	36.0	
pan roasted duck breast with duck and hazelnut risotto and glazed baby carrots	39.0	
double baked goats cheese soufflé with baby spinach apple and walnut salad	28.0	

Vegetarian and Gluten Free Available

tasmanian salmon with saffron risotto, tomato & vanilla fondue	34.0	
homemade potato gnocchi braised rabbit, wild mushrooms, smoked almonds and shaved parmesan	34.0	
linguine with local squid, shark bay crab, vongole, chilli, garlic, olive oil and parsley	34.0	
saffron and asparagus risotto with mascarpone and fig vincotto	31.0	
morocan lamb duo, lamb neck pastillia and roasted rack with ras el hanout, cous cous and harissa	39.5	

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Sides

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rocket, pear and parmesan salad w' crisp pancetta, balsamic dressing	9.0	
potato and gruyere mash	9.0	
steamed greens w' café du paris butter and brioche crumbs	9.0	
hand cut chips w' roasted garlic aioli	9.0	

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