

Oysters \$6.5ea  
Pecorino custard + brioche \$9ea  
Crab hash + aioli \$14ea  
Raw fish, witlof + apple \$12ea  
Pork cracker + cod roe \$10ea

Our bread + butter \$10  
Housemade charcuterie selection \$38  
King oyster mushroom, toasted spelt + raclette \$25  
Warialda beef tartare, anchovy cream + game chips \$29  
Alpine trout, salted cucumber + horseradish \$28  
Cobia, fermented tomatillo + 'nduja \$27

Sugarloaf cabbage, cultured cream + hazelnut \$32  
Wood roasted pork belly, charred leek + black garlic \$48  
Rock flathead, parsley + Ramarro farm greens \$49  
Quail spatchcock, confit white onion + preserved lemon \$54  
O'Connors Premium Striploin 4+ 300g, burnt carrot + miso \$55  
Westholme Wagyu Scotch 6+ 300g, lemon drop pepper sauce \$87

Ramarro farm radicchio, orange + ricotta salata \$17  
Baby kestrel potatoes, oregano + sour cream \$17

#### Additions

WA Manjimup truffles \$7 per gram  
Oscietra caviar \$8 per gram

Chef's menu to share \$90pp  
+ Matched beverage - ask us for options

# HAZEL