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# Dinner

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5:30pm

## to start

warm marinated olives & pan-fried spicy chorizo w toasted bread (gfo) 13

house made garlic ciabatta bread 7

grilled focaccia bread w beetroot tzatziki, hummus & virgin olive oil or salted truffle butter (v, gfo) 12

arancini of the day see daily specials 12

## entrees

shark bay szechuan squid w asian slaw, sesame seed dressing & fresh mint 19

tempura cauliflower smoked yoghurt, chilli salt, parmesan 14

tofulicious pattie vegetables w dry tofu topped with lotus fries, black olives, roquette & tomato chutney (v, vg, gf) 16

seared scallops coconut gel, pineapple salsa, toasted coconut (gf) 19

## mains

roasted cauliflower 'steak' caramelised cauliflower puree, puffed wild rice, pomegranate, thyme & garlic snow (vg, gf) 23

seared gnocchi, braised lamb shoulder, roasted hazelnuts, white wine sauce, spinach 28

wild mushroom & truffle risotto mushroom bark, shaved parmesan (vgo, gf)  
vegetarian 24 | chicken 28

cone bay barramundi grilled w wilted kailan, bean shoot, sweet lemon zest, oyster mushroom, crispy leek julienne, creamy fish sauce (gf) 34

shark bay blue swimmer crab linguine w sun-dried tomatoes, chilli, lime & coriander 36

200g pitch black angus eye fillet w chat potatoes roasted in beef fat & thyme, green asparagus, parsley, garlic, topped with café d paris butter (gf) 39

sous vide chicken maryland boneless, stuffed w goats cheese and tapenade, wrapped in prosciutto, served w roasted kipfler potato, sautéed red onions, baby carrots slow cooked w chicken stock & tarragon (gf) 29

beef cheeks braised in red wine, served on bed of mash potato, mushroom, bacon & topped with braising jus (gf) 32

pesto pappardelle red onion, confit garlic, sundried tomatoes, pine nuts, rocket & shaved parmesan  
vegetarian 24 | chicken 28

## sides 9

royal blue fries w confit garlic aioli (v) | sweet potato fries w confit garlic aioli (v)

chefs garden salad w french dressing (gf, vg) | steamed seasonal vegetables w crispy shallots (gfo, vg, v)