



DINNER

Carre d agneau a la moutarde spring valley

mustard crusted lamb, sweet potao puree, petits pois a la francoise
served with a demi glaze and fig jam - \$42 (gf,dfo)

Porties black angus

300g black angus porterhouse cooked with garlic and fresh herbs, truffle
potato mash, seasonal greens and demi glaze - \$38 (gf,dfo)

Poitrine de porc biologique cuite lentement

slow cooked organic pork belly, sweet potao puree, rainbow carrot, Brussel
sprouts and fig gravy - \$35 (gf,dfo)

Poisson du jour

crispy skin salmon with potato mash served with seasonal veg and
hollandaise sauce - \$34.50 (gf,dfo)

Poitrine de poulet farcie

chicken breast stuffed with ricotta cheese and herbs served with caponata,
homemade pesto, fig chutney, macadamia nuts and asian glaze - \$34.50

Kojonup marron

kojonup marron cooked with chenin blanc and roasted butter, potato salad,
green apple celeriac remoulade and fig jam - \$35 (gf,dfo)

Polla pappardelle

papardelle cooked with diced chicken breast, sundried tomato, mushroom,
asaparagus and broccolini in a creamy sauce - \$32.50 (gf,dfo)

Rainbow cavatelli alla norma

cavatelli cooked with tomato puree, zucchini flowers and heirloom cherry
tomatoes and served with parmesan cheese - \$31.50 (vo,df)

Truffle gnocchi

gnocchi served in a creamy sauce with roasted herb mushrooms, fresh truffle
and parmesan cheese - \$32.50 (vo,df)

Seasonal vegetables- \$8

Side salad - \$6

gf- gluten free, dfo- dairy free option, vo- vegan option

