

Restaurant Menu 530pm-8pm

Small plates

Fresh oysters, shucked daily.	6 each	\$25
Natural with lemon and buttermilk dressing / Pickled cucumber and bonito mayo (gf)		
Lightly cured kingfish, finger lime, tomato consommé, basil oil (gf)		\$20
Heirloom tomatoes, pickled beetroot and radish, manchego cheese (v, gf)		\$18

Large Plates

Duck breast served rare, pickled pear, edamame bean salad Japanese bbq sauce (gf)		\$35
Purple sweet potato gnocchi, mushroom butter, sage, macadamia nuts (v)		\$34
WA Angus beef sirloin, swan draught mustard, burnt onion, duck fat potato (gfo)		\$41
Grilled local fish, buttermilk dressing, coastal herbs and radish (gf)		\$34



Sides & Sweets 1130am-330pm 530pm-8pm

Sides

Roasted cauliflower, chickpea puree, saltbush, toasted almonds (v, gf)	\$12
Broccolini, rosemary, confit garlic oil (v, gf)	\$12
Roasted baby carrots, parmesan custard (v, gf)	\$12
Fried potatoes, bravas sauce, lemon and parsley (v, gf)	\$12

Sweets

White and dark chocolate, cocoa nib granola, shaved macadamia, saltbush	\$16
Peanut butter and cherry parfait, burnt meringue, rhubarb	\$16
Rottnest mess of vanilla cream, seasonal fruit and crisp meringue	\$16

