

AGNES

snacks

Malted sourdough, smoked cultured butter	3	pp
Oysters, shucked to order with smoked mignonette	6	ea
Organic local vegetables, whipped sunflower miso, local honey	14	
Prawn doughnut, green chilli, lime, Vietnamese mint	6	ea
Sourdough crumpet, whipped bottarga, green strawberry, snapper arabushi	9	ea
Charred cucumbers, peanuts, green garlic, finger lime	14	

starters

Beef tartare, smoked peppers, hazelnut, sour cream, air dried tuna	26	
Charred carrots, smoked labne, mandarin kosho, buckwheat	14	
Southern calamari, broad beans, whipped hazelnut, sorrel	34	
Smoked lamb ribs, mountain pepper, lime	14	
Grilled and raw asparagus, almond cream, green almonds, native thyme	16	
Quail grilled on cherry wood, harissa, burghul and whey sauce	30	
WA marron, fermented chilli butter, finger lime, flatbread	49	

mains

Blue mackerel, kumquat and parsley salad, white garlic	32	
Spring pork, brussel sprout salad, pine nuts, goats curd	54	
Wood roasted duck, blood orange glazed, rosemary oil, jus gras	58	
Organic lamb leg, black barley risotto, nasturtium butter	45	
9+ Wagyu rib-eye, peppered wakame, house mustard	130	
Baby gem lettuce, buttermilk dressing, tarragon	14	
Tomatoes, anchovy, shallots, pickled garlic	16	
Salt baked celeriac, macadamia, sweet potato leaf	15	
Wood fired cabbage, lacto koji butter sauce, cured egg yolk	14	
Roast potatoes, sour cream, pickled onions	14	

desserts

Burrata ice cream, blood orange granita, fennel	12	
Grilled blueberries, yoghurt mousse, rosemary	14	
Strawberry mille feuille, burnt vanilla cream	15	
Wood fired pineapple and golden raisin sponge, coconut sorbet	16	

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