



WEEK COMMENCING 24TH OCTOBER 2022

DINNER MENU

STARTERS

Fresh bread, whipped butter <small>V/VEO/GFO</small>	5pp
Fresh oysters, mignonette <small>DF/GF</small>	30/58
House made dips, olive oil, toasted sourdough <small>V/GFO</small>	21
Leeuwin Coast Akoya oysters, poached in Normandy brown butter, coastal buttermilk dressing, lemon & samphire <small>GF</small>	24
Scotch egg, piccalilli	16
Onion tart, goats' cheese, Port syrup <small>v</small>	18
Mushroom arancini, truffle mayonnaise <small>v</small>	26
Chicken liver parfait, apple chutney, bread <small>GFO</small>	20
Steak tartare, eye fillet, shallot, parsley, cornichons, Joe's hot sauce, Swan Draught mustard, yolk, toasted bread <small>GFO</small>	24
Charcuterie plate, sliced cured meats, pickled vegetables, French onion dip, toasted bread <small>GFO</small>	45

MAINS

Fish & chips, mushy peas, pickled onions, tartare sauce, <i>beer battered or grilled</i> <small>DF/GFO</small>	29
Dhufish, moules marinière, roasted baby carrots, dill <small>GF</small>	42
Roasted Japanese pumpkin & golden beetroot, baba ghanoush, seasonal beans <small>V/VEO/DF/GF</small>	28
Chicken Caesar salad, baby cos, shaved parmesan Parmigiana Reggiano, Ortiz anchovy, boiled egg, croutons <small>VO/DFO/GFO</small>	32
Wagin duck breast, charred radicchio, master stock, salt baked turnip <small>GF/DFO</small>	49
Grilled pork chop, roasted apple & carrots, shallots confit, cream honey mustard <small>DFO</small>	39
Roasted lamb rack, kipfler potatoes, braised tomato sauce, gremolata, smoked onion jus <small>GF medium rare</small>	49
Seafood Platter, chilled half crayfish, oysters, chilled prawns, clams marinière, toasted bread <small>DFO/GFO</small>	125

FROM THE GRILL

BEEF CUTS

200g Eye fillet	56
250g Scotch fillet	54

LARGE FORMAT STEAKS

620g Chateaubriand	125
1.2kg Tomahawk	149

Served with:

Chips or duck fat potatoes, béarnaise | red wine jus | mushroom | peppercorn

LARGE FORMAT STEAKS:

Choice of three sauces | duck fat potatoes &/or chips | one side

SIDES

Chips & gravy <small>V/VEO/DFO</small>	13
Duck fat potatoes <small>DF/GFO</small>	14
Seasonal oven roasted vegetables <small>V/VEO/DFO/GF</small>	16
Rocket & Parmigiana Reggiano salad, cold pressed olive oil, black salt <small>V/VEO/DFO/GF</small>	17
Broccolini, garlic, fresh red chillies <small>V/VE/DF/GF</small>	17

DESSERTS

Fresh goats' milk brulée, wild honey, seasonal berries <small>V/GF</small>	16
Sticky date pudding, butterscotch sauce, vanilla-bean ice-cream <small>v</small>	18
Apple & Rhubarb crumble, vanilla-bean ice-cream <small>v</small>	17
Cheese plate, house-made piccalilli, honeycomb, apple chutney, crackers <small>V/GFO</small>	3 Cheese 30 5 Cheese 45