

MENU À LA CARTE

ENTRÉE

A Taste of the Ocean \$20 (GF) 🌿

WA woodfired scallops (3) served with caviar, pumpkin, micro herbs & emulsions *Suggested Wine Caleb's House Sparkling, Margaret River WA*

A Garden on your Plate \$18 (GF) (Vegan) 🌿

Oven baked fresh winter vegetables piped into a salted, steamed leek & baked in the oven, served with micro herbs & a mild chilli sauce *Suggested Wine Garbin Estate Reserve Chardonnay 2018, Swan Valley WA*

A Journey of Arancini \$21 (V) 🌿

Lightly crumbled Arborio rice balls served with a 6 hour oven baked beetroot tomato sauce, Gingin local goat cheese camembert, fresh herbs and balsamic glaze *Suggested Wine Garbin Estate Sangiovese Rose 2019, Swan Valley WA*

The Famous Burrata \$30 (GF) (V)

House-made mozzarella ball stuffed with Puglia Italy mascarpone cheese and infused with Margaret River truffle honey. 24 year old balsamic vinegar of Modena Italy, white truffle cream, basil & paprika emulsion drops. Served with wood fired bread *Suggested Wine Caleb's Semillon Sauvignon Blanc, Margaret River WA*

Let's go to the Ocean \$28 (GF) (Pescatarian)

Cured West Australian kingfish, scallops & caviar with chilli drops, lemon EVVO, capers, micro greens & black mushrooms *Suggested Wine Caleb's Sparkling, Margaret River WA*

Land & Sea \$26 (GF) 🌿

Crispy pancetta, rustic scallop, chicken involtini, aged caviar, pumpkin puree, 48 hour red wine jus, basil pesto *Suggested Wine Garbin Estate Reserve Chardonnay 2018, Swan Valley WA*

SIDES

Garlic pan fried seasonal vegetables \$12

Wood fired focaccia \$5

House salad \$10

Herbed mashed potato \$10

\$48 Lunch special

🌿 Dishes available for Lunch & Early Dinner 5.00-6.30pm

Choice of entrée & main OR main & dessert, served with a glass of Caleb's wine (Sparkling, Cabernet Merlot, Sauvignon Semillon Blanc)

- Keto, vegetarian, vegan and gluten free options are available
- All food may contain traces of nuts, dairy, fish or shellfish
- Please inform our staff of any allergies

MAINS

Handmade Crustacean Pasta \$40 (GF available)

Butter poached lobster, scampi and prawns atop handmade spaghetti in saffron champagne cream sauce. Served with chilli drops, house mozzarella *Suggested Wine Caleb's Semillon Sauvignon Blanc, Margaret River WA*

Mushroom Ragu A'Iolio \$26 (Vegan) (GF available) 🌿

Assorted mushrooms, capers, black olives, fresh chilli, garlic, spinach & olive oil served atop handmade vegan spaghetti *Suggested Wine Garbin Estate Reserve Chardonnay 2018, Swan Valley WA*

Four Seasons Gnocchi \$30 (V) 🌿

Handmade potato dumplings served with 4 sauces, 6 hour baked tomato sauce, basil pesto sauce, gorgonzola sauce and pumpkin sauce *Suggested Wine Riseborough Shiraz 2005, Gingin WA*

Ragu Australiana \$32 🌿 (GF available)

8 hour slow braised kangaroo & beef ragu, handmade spaghetti, gorgonzola béchamel, basil pesto & micro herbs *Suggested Wine Caleb's Cabernet Merlot, Margaret River WA*

Agnello Di Bosco (GF) \$40

Lamb rack served with oven baked vegetables in a red wine sauce & basil oil *Suggested Wine Caleb's Cabernet Merlot, Margaret River WA*

The Love of Salmon \$38 (GF) (Pescatarian)

Slow baked salmon served with aged caviar in a rose cream sauce with herbed mashed potato *Suggested Wine Garbin Estate Reserve Chardonnay 2018, Swan Valley WA*

Duck Cognac \$45 (GF)

Flamed woodfired cognac duck breast with steamed butter quinoa, winter vegetables, beetroot & pumpkin puree, berry jus *Suggested Wine Riseborough Shiraz 2005, Gingin WA*

DESSERT

Storia D'Inverno (Winter Tale) \$15 (Vegan) (GF) 🌿

Medjool dates, polenta, coconut cream and fresh winter berries *Garbin Estate Moscato 2020, Swan Valley WA*

A Trip to Italy \$16 🌿

Deconstructed tiramisu, coffee liqueur with beetroot crumbs, biscotti, fresh berries & mint coulis *Suggested wine Antichi Baronati "Semisecco" Masala*

The Beautiful Diana \$18 (GF) 🌿

Gluten free chocolate cake soaked in spiced Jack Daniels chocolate sauce, strawberry, glazed vanilla gelato & baby apple *Suggested Wine Garbin Estate Premium Liqueur Muscat, Swan Valley WA Dessert Wine 70ml*