



Degustation Menu

Five course menu for \$115 per person

Enjoy paired with matching wines by Vasse Felix additional \$49

Sourdough | smoked butter

FIRST COURSE

Poached oyster & warm hollandaise sauce

Classic beef tartare | puri | curry tartare

Paired with Idee Fixe Brut, Vasse Felix, Margaret River, WA

SECOND COURSE

Heirloom beetroot salad | goat cheese ice cream | radicchio

Paired with Vasse Felix Premier Sauvignon Blanc, Margaret River, WA

THIRD COURSE

Crayfish & prawn agnolotti | butternut pumpkin | pepita pesto | lemon bisque sauce

Paired with Vasse Felix Premier Chardonnay, Margaret River, WA

FOURTH COURSE

Wagyu beef sirloin | cauliflower cheese croquette & puree | hazelnut | cavolo nero (n)

Paired with Vasse Felix Premier Cabernet Sauvignon, Margaret River, WA

DESSERT

Crème caramel | chocolate mousse | almond crisp | white chocolate & vanilla ice cream (n)

Paired with Vasse Felix Cane Cut Semillon 2017, Margaret River, WA

df: Dairy free | gf: Gluten-free | n: Contains nuts | v: Vegetarian

HEAD CHEF FRANTISEK ILIZI

No separate billing. Please discuss with your waiter should you have any dietary requirements.