

### ENTREES

Freshly shucked oysters	\$4.50ea
Mushroom croquettes	\$5.00ea
Tempura zucchini sticks, tzatziki	\$15.00
Burrata, Heirloom tomatoes, pickled cucumber	\$19.00
Lamb skewers, tomato confit, yogurt	\$19.00
Yellowfin tuna crudo, crushed peas, wild garlic	\$21.00
W.A. chargrilled octopus, harissa, scordalia	\$23.00
Salumi, house pickles, rosemary lavosh	\$16.00 / \$30.00

### MAINS

Spanakorizo, goat's curd, bronze fennel	\$24.00
King prawns tortelloni, bisque, parmesan foam	\$30.00
Hopkins river scotch fillet, leeks, mustard seed	\$38.00
Fish of the day	M.P.

### SIDES

Handcut potato chips, feta, oregano	\$10.00
Green salad, cos lettuce, spring onion, dill	\$12.00
Burnt broccolini, fava puree, lemon pangrattato	\$14.00

### DESSERTS

Pistacchio semifreddo, dark chocolate, espresso	\$14.00
Millefoglie, lime mousse, mango sorbet	\$14.00
Orange pie, rosewater, mint	\$14.00