

### ENTREES

Freshly shucked oysters	\$4.50ea
Mushroom croquettes, aioli	\$5.00ea
Tempura zucchini sticks, tzatziki	\$15.00
Lamb skewers, tomato confit, yogurt	\$19.00
Burrata, Heirloom tomatoes, pickled cucumber	\$20.00
Yellowfin tuna crudo, crushed peas, wild garlic	\$21.00
Chargrilled baby calamari, baccala puree, capers	\$23.00
W.A. chargrilled octopus, harissa, scordalia	\$25.00
Salumi, house pickles, rosemary lavosh	\$16.00 / \$30.00

### MAINS

Spanakorizo, goat's curd, bronze fennel	\$26.00
King prawns tortelloni, bisque, parmesan foam	\$32.00
Free-range Berkshire pork chop, spring veggies, fregola	\$35.00
Hopkins river scotch fillet, baby capsicums, salsa verde	\$42.00
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

Pistachio semifreddo, dark chocolate, espresso	\$14.00
Basque cheesecake, white chocolate, cherries, almond	\$14.00
Orange pie, rosewater, mint	\$14.00