

# Kitchen

stage   
bar + kitchen

# Dinner Menu

## Small Plates

5:00pm to 9:30pm

\$10 each or selection of 3 for \$25

Charred chicken, cashews sauce

**gfor**

Polenta chips, rosemary, sea salt

**v gf**

Chorizo, balsamic gel, glazed onions

Wagyu meatball, chilli jam, yoghurt dressing

Stuffed zucchini flowers with saffron cream cheese

**v**

# Starters

Roasted Vine tomato soup, ciabatta, sour cream	<b>v gfor</b>	18
Crispy 5 cheeses ravioli, parmesan, sugo	<b>v</b>	16
Garlic & rosemary infused Camembert, pickled walnut, fresh honeycomb and crackers	<b>v gfor</b>	20
Pickled Fremantle octopus, caramelised lime chilli and corriander	<b>gfor</b>	20

# Mains

Chicken ballotine stuffed <u>w</u> chicken lemon mousse served <u>w</u> bacon jam, seasonal greens, roasted ricotta potatoes, baby carrots and thyme jus	<b>gfor</b>	32
Gnocchi sauteed with chilli, tomato, spinach and parmesan	<b>v</b>	26
Pan fried Western Australian Snapper, soba noodle, lemon gel, asparagus, Sea grapes		38
Harvey Beef 350g Ribeye on bone, King Oyster mushroom, Vine cherry tomato, triple cooked chips, red wine jus		45
Green tea infused Lamb loin, carrot puree, minted peas, rosemary and red wine jus		36
Braised pork belly, cauliflower textures, pork crackling, pan jus		32



# Desserts

5:00pm to 9:30pm

Lemon meringue tart w citrus jelly and pistachio crumble **gf** 14

Coconut tapioca pudding w grilled stone fruit and passionfruit pulp **gf df** 14

Self-saucing chocolate pudding, honeycomb, spring berry reduction 14

Cheese platter served with our signature range of accompaniments **gfor**

1 cheese \$12

2 cheeses \$17

3 cheeses \$24