



GATHER & SHARE

A Selection of Plates Designed for Sharing
The Love of Great Food



BITES

House Baked Focaccia (vg, df) olive oil, balsamic (add dukkha +2)	11
Arthur's Grove Farm Olives (vg, gf, df) marinated with citrus, herbs & garlic	10
Spiced Nut Mix (vg, gf, df) toasted nuts, kitchen spice blend	9
Seafood Escabeche (gfo, df) seasonal preserved seafood, crostini	14
Pickled Vegetables (vg, gf, df) seasonal pickles & preserves	10
Kitchen Dip & Crostini (v, gfo, dfo) seasonal dip or chutney, crostini	12
Chicken Liver Pâté (gfo) served with focaccia crostini	14
Trio Plate - Chef's Choice (vgo, gfo) A curated daily selection from our kitchen	19

FROM THE GARDEN

Poached Pear Salad (v, gfo, dfo) cambray blue cheese, walnuts, radicchio leaves	24
Charred Broccoli (v, gf) dukkha, almonds, feta, smoked paprika oil	21
Velvet Eggplant (vg, gf) smoky glaze, mushrooms, macadamias.	28

FROM THE SEA

Charred WA Octopus (gf) wasabi puree, smoked oil, crisp capers, criolla	36
Salt & Pepper Squid (gfo, dfo) aioli, lime	19
Baked Stuffed Mussels (12 pieces) gratineed, cheese	30
Swordfish Steak (gfo, dfo) Sicilian eggplant caponata, rucola & pickled kohlrabi salad, focaccia	48

BOARDS

Chef's Grazing (gfo) cured meats, cheese, olives, dips, pickles, nuts & cured bites	68
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Cheese Mezze (v, gfo) 2 x local cheese, olives, nuts, charred vegetables, croquettes, dips, pickles & focaccia	59
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BAR FAVOURITES

Loaded Wedges (vo) broccoli, chorizo, cheddar, chipotle sauce	21
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Baked Camembert (v, gfo) honey, garlic, thyme, sourdough	24
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Beef Reuben Quesadilla corned beef, cheese, sauerkraut	21
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Quinoa Cheesy Croquettes (v) served with tzatziki and fresh crunchy salad	18
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Hand Cut Wedges (vg) tomato sauce (aioli + 1.5)	13
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Beef & Bacon Empanada 24-hour slow-cooked beef and bacon	12
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Chicken 'Al Disco' (gfo, dfo) Boneless Maryland, white wine sauce, chorizo, focaccia	28
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FROM THE FARM

Ribeye Steak (gf, dfo) 300g Ribeye steak, charred-braised cabbage, jus and miso brown butter.	60
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Beef Cheek & Macadamia slow cooked beef, bacon, tangy radish, mojo verde	38
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Marigold Lamb of the Day (gf) slow cooked, carrot puree, almonds, jus	45
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SIDES

Sofrito Rice 8 Extra Focaccia 5
Extra Paratha 5 Sauteed Asian Greens 14

While we make every effort to ensure your dietary requirements are catered for, all of our food is prepared in a kitchen where nuts, gluten and other known allergens may be present, we cannot 100% guarantee cross contamination of foods & will not be held.

A 15% surcharge applies on Public Holidays. 1% card fee on EFTPOS, Visa & Mastercard; 2.75% on Amex.

LET OUR CHEF FEED YOU- \$120 - for 2 people
Chef's Shared Feast - Can't decide?
Let our chef send out a curated selection. 3 share plates and a Main