



# GATHER & SHARE

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



## BITES

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

## FROM THE GARDEN

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

## FROM THE SEA

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| Charred WA Octopus (gf)<br>wasabi puree, smoked oil, crisp capers, criolla                                  | 36 |
| Salt & Pepper Squid (gfo, dfo)<br>aioli, lime                                                               | 19 |
| Seafood & Braised Leek Bake<br>pickled octopus, mussels, swordfish, braised leek, white wine mussel velouté | 38 |
| Swordfish Steak (gfo, dfo)<br>eggplant caponata, rucola & pickled kohlrabi salad, focaccia                  | 48 |

## BOARDS

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

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

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

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

**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

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.