

Dinner Menu

ENTREES

Yallingup Wood Fired Mini Loaf \$18

Served with dukkha | olive oil & balsamic

Coffin Bay Half Shell Oyster (3) \$24

natural served with nam jim | mignonette | yallingup bread | lemon

Duck Liver Parfalt \$28

brioche bruschetta | pear rhubarb chutney | quince cube

Burrata Salad \$26

heirloom tomato | roast eggplant & red pepper puree | spiced honey

Gnocchi Alla Sorrentina \$25

handcrafted potato gnocchi | ricotta | edamame | torn basil

Skull Island Tiger Prawns (3 pcs) \$34

kafir lime butter | mango salsa | chilli oil

Stracciatella & Roast Baby Beetroot \$24

candy hazelnuts | tapenade oil | orange segments | radish

Kung Pao Cauliflower \$23

crispy fried cauliflower | sweet & spicy sauce | spring onion | toasted peanuts

Yellowfin Tuna Crudo \$24

puttanesca dressing | pear pickle | watermelon | wasabi mayo

Tajin Grilled Octopus \$29

spanish potato | tomato olive ragout | mojo verde

Snapper Ceviche \$25

cherry tomato | coconut cream | coriander | red onion | chilli

SNACKS

Olive & Cheese \$20

Arthurs Grove marinated olives, Harvey Fresh brie & cheddar, lavosh

Charcuterie Platter \$39

Charcuterie, Dardanup chorizo, prosciutto, salami, HV brie & cheddar, Arthurs Grove marinated olives, pickled vegetables, lavosh

SIDES

Greek Salad w/ Feta Cheese \$14

Garden Salad w/ House Dressing \$14

Battered Thick Cut Fries w/ Aioli \$15

Steamed Vegetables \$14

Coconut Rice \$10

MAINS

Dardanup Slow-Braised Beef Cheek \$42

mashed potato | maple roast baby carrot | red pepper chermoula | jus

Line Catch Fish Fillet \$48

eggplant bell pepper pahi | broccolini | lemongrass velouté

Pad Thai \$37

marinated chicken in tamarind sauce | rice noodles | egg | asian greens | chili, peanut, lime, coriander

Margaret River Venison \$49

grapes & blue berry comport | slow cook shallot | parsnip puree | almond dust | jus

Nicoise Salad \$32

tuna | asparagus | saffron chat | kalamata | egg | blacked tomatoes | dijon vinaigrette

Baharat Spiced Cauliflower Steak \$35

quinoa & kale tabbouleh | pistachio dukkha | salsa verde

Kari Itik Kampung \$53

mahony creek duck breast and leg meat simmered in lemon grass, ginger, garlic, coriander and dry spices served with coconut rice and roti paratha

SHARING PLATES

Steam Bake Whole Plate Size Snapper \$56

tamarind soy sauces | ginger stick | chop chilli | coriander and spring onion salad

Valley Spring 8-Bone Lamb Rack \$79

miso tofu hummus | crispy spice oil | sugar snap | potato crisp

Wagyu Beef Rump (400gr marble 4-5) \$70

pomegranate chimichurri | asparagus | jus

Timberhill Crispy Pork Belly \$56

cauliflower puree | ginger & honey tamari | mini carrots

Dessert Menu

DESSERTS

Diplomat Mango Pudding \$16

with cherry and lime zest

White Chocolate Cheesecake \$16

with fresh strawberries and a blueberry filling

Walnut Chocolate \$18

with banana namaleka and chocolate ice cream

Sticky Date Pudding \$16

with toffee sauce, poached apricot and vanilla ice cream

Simmo's Ice Cream (two scoops) \$9

chocolate, honeycomb, vanilla or raspberry cheesecake

Affogato \$12/\$20

Simmo's vanilla ice cream, espresso, coffee liqueur

DESSERT COCKTAILS

Espresso Martini \$24

Vodka, Kahlua, Espresso

Amaretto Sour \$23

Disaronno, Lemon, Angostura Bitter, Wonderfoam

Toblerone \$22

Baileys, Kahlua, Chocolate Liqueur, Frangelico, Cream

White Russian \$23

Vodka, Kahlua, Cream

Lunch Menu

AVAILABLE FROM 12PM TO 5PM

Yellowfin Tuna Crudo \$24

puttanesca dressing | pear pickle | watermelon | wasabi mayo

Duck Liver Parfait \$28

brioche bruschetta | pear rhubarb chutney | quince cube

Burrata Salad \$26

touched heirloom tomato's | roast eggplant & red pepper puree | spiced honey

Nicoise Salad \$32

tuna | asparagus | saffron chat | kalamata | egg | blacked tomatoes | dijon vinaigrette

Kung Pao Cauliflower \$23

crispy fried cauliflower | sweet & spicy sauces | spring onion | toast peanut

Chicken Caesar Salad \$22

poached egg | bacon | croutons | garlic aioli | parmesan

Steamed Bao \$21 (3)

char Siu Pork Belly | pickled cucumber | coriander & julienne spring onion | red chili

Margaret River Wagyu Beef Burger \$29

smoked bacon | beetroot relish | tomato slices | lettuce | fries

Crispy Fish Tacos \$25 (3)

grilled tortilla | crispy fried snapper | pickled cabbage | red pepper | aioli

Pad Thai \$37

marinated chicken in tamarind sauce | rice noodles | egg | asian greens | chili, peanut, lime, coriander

Club House \$25

triple layer of toasted bread | shoulder bacon | succulent chicken breast | H V cheese | avocado | sliced tomato | shredded lettuce | fries | aioli

Grilled Steak Ciabatta \$28

sirloin | triple cream brie | over easy egg | sliced tomato | gherkins | chimichurri | fries | aioli

Line Caught Fish Of The Day \$34

eggplant & chickpea pahi | vierge sauce | romesco

Grain Fed Sirloin Steak 8oz \$39

mushroom ragout | caper butter | asparagus | fries

Margherita Pizza \$25

napolitana sauce | tomato slice | mozzarella | basil

Eggplant & Gourmet Chorizo Pizza \$27

red pepper | sundried tomato | mozzarella | tapenade | basil

Prosciutto Hawaiian Pizza \$27

caramelized pineapple | mozzarella

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