



DINING

sourdough bread + evoo <i>gf option</i>	8
taramasalata dip, potato crisps <i>gf</i>	12.5
bunbury white bait, fingerlime aioli, lemon myrtle <i>gf</i>	16.5
abrolhos island scallops, nduja, kelp, warrigal green <i>gf</i>	25
fremantle cuttlefish, kohlrabi + ink, carrot juice, aleppo pepper <i>gf</i>	26
esperance octopus, kipfler, nduja, grapefruit marmalade <i>gf</i>	26
roasted celeriac risotto, pickled celery, wild thyme <i>gf</i>	28
gracetown dhufish wing, bottarga + lemon zest <i>gf</i>	35
augusta nannygai fillet, braised leek, caper, puffed wild rice <i>gf</i>	45
local seafood spaghetti, green chilli, garlic, chervil <i>gf</i>	41
whole augusta nannygai, trout roe beurre noisette <i>gf</i>	MP
caramelised sugarloaf cabbage, smoked mullet roe <i>gf</i>	13
charred broccoli, balachaung + confit garlic	12
green beans, shellfish cream reduction, citrus <i>gf</i>	13.5
baby cos, pickled shallot, pecorino <i>gf</i>	14
chips, saltbush salt, aioli <i>gf</i>	10
white chocolate custard, parsnip, peppermint leaf <i>gf</i>	15.5
frozen yoghurt, ginger caramel, aniseed, green grape <i>gf</i>	15.5
st julien soft white mould yallingup w.a <i>cheesecake like texture and a creamy, mineral edge</i>	15 50g
dellendale appenzelle washed rind cheddar denmark w.a <i>nutty, butterscotch and sweet pineapple notes</i>	15 50g

15% public holiday surcharge / no variations to the menu



GROMS (12yrs or younger)

fish + chips, tomato sauce <i>gf</i>	14
olive oil spaghetti, cheese <i>gf</i>	12.5
ham + mozzarella toastie <i>gf option</i>	12.5
100% apple	5
100% orange	5
watermelon, apple, lemon, strawberry, mint + ginger	5.5
soft serve in waffle cone vanilla / coconut (vegan)	5