

MOTHERS DAY MENU

OYSTERS

- HALF DOZEN / DOZEN OYSTERS, natural, vinaigrette, lemon GF 32 / 64
HALF DOZEN OYSTERS, baked, chorizo + manchego GF 38
HALF DOZEN OYSTERS, tempura, buffalo sauce, blue cheese GF 38
MIXED HALF DOZEN / DOZEN OYSTERS, GF 38/72

DEGUSTATION

- 5 Course Degustation Menu \$85
Wine Pairing \$49
Reserve Wine Pairing \$69
Non-Alcoholic Pairing \$49

Course 1

- ROTTNEST IS. SCALLOPS, vichyssoise, tobiko +
TUNA BRESAOLA, kachumber, tempura guindillas, almond ajo blanco GF N
** add pan con tomate \$5pp GFR
Wine Pairing - 2023 K+B Riesling
Reserve Wine Pairing - 2015 K+B Riesling

Course 2

- WESTERN ROCK LOBSTER, choux puff, cos, pickled onion GFR +
BBQ SOUTH COAST OCTOPUS, white bean, mojo verdè GF
** add mussel escabeche \$5pp GF
Wine Pairing - 2023 Hay Shed Hill Chardonnay
Reserve Wine Pairing - 2023 Hay Shed Hill Block 6 Chardonnay

Course 3

- CONE BAY CRISPY SKIN BARRAMUNDI, creamed leeks, sauce vierge GF +
STRACCIATELLA, confit stone fruit, Mario's tomatoes, pomegranate, champagne vinaigrette GF V
** add patatas bravas \$4pp, loaded bravas \$5pp GF V N
Wine Pairing - 2023 Hay Shed Hill Pinot Rosé
Reserve Wine Pairing - 2023 KP Natural Rosé

Course 4

- SMOKED SALMON CROQUETTE, saffron rouille, pickled aubergine, pea GF +
SHARK BAY CLAMS, prawn + pernod bisque GF
** add greens \$5pp GF V
Wine Pairing - 2023 Hay Shed Hill Block 1 Semillon Sauvignon Blanc

Course 5

- BASQUE CUSTARD MILLE-FEUILLE, caramel butter, strawberry +
CHEESE BOARD, 1 cheese between 2 people, choice of blue, soft or hard, house bread, lavosh GFR
**additional cheese \$8ea
** Add affogato +\$8, add liqueur +\$8
Wine Pairing - 2021 Hay Shed Hill Cabernet Sauvignon
Reserve Wine Pairing - 2020 Hay Shed Hill Block 2 Cabernet sauvignon