



Substantials

Peruse a selection of Chef's favourites from our current menu. For our full menu options please contact our events team on 9221 4110.

Tempura Soft Shell Crab, Avocado, Garlic Chips, Kaffir Lime, Mint, Chilli Mayonnaise df

Grilled Shark Bay Prawns, Miso Butter, Chargrilled Zucchini, XO Sauce, Soft Herbs gf

Scallop Ceviche, Lacto Plum, Fennel, Marigold, Finger Lime gf, df

Braised & Grilled Octopus, Preserved Lemon, Tomato Baked Beans, Parsley Salsa gf, df

Hot Smoked Barramundi, Apple Kimchi, Miso Dressing, Baby Gem gf, df

Grilled Barramundi, Crab Beignet, Lime Aioli, Picked Herbs

Grilled Local Fish, Charred Avocado, Heirloom Tomato, Saltbush, Pickled Cucumber Salad, Lemon Butter gf

Chicken & Black Bean Crispy Dumpling, Crispy Garlic, Chilli, Miso Burnt Butter, Coriander Oil df

Roast Duck Breast, Charred Red Endive, Goats Cheese Mille Feuille, Beetroot Ketchup df

Duck San Choy Bow, Pickled Plum, Macadamia, Coriander gf, df

Mini Charcuterie, Cured & Aged Meats, Rye Crisp, Seeded Mustard, Baby Onion, Cornichons

Hibachi Grilled Pork Fillet, Roast Crimson Pearl, Celeriac Puree, Crackle gf

Braised Pork Cheek, Burnt Spring Onion Colcannon, Heirloom Carrots gf

Pork & Pink Oyster Mushroom Dumpling, Dashi & Sardine Garum, Charred Green Onions df

Slow Cooked Pork Shoulder & Jowl, Moorish Rice, Fried Onion, Tahini Yoghurt, Quince gf

Korean Style Beef Brisket, Sticky Rice, Kimchee gf, df

Smoked Beef Short Rib, Blackberry, Quinoa, Charred Spring Onion df

Lamb Meatballs, Tahini Pine Nut Pesto, Tomato Sugo df

Buckwheat Fritter, Wilted Kale, Greek Yoghurt, Honey, Sage, Sweet Potato Crisp gf, v

Grilled Zucchini, Vegan Ricotta, Toasted Almonds, Pickled Squash, Fried Curry Leaves gf, df, v



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Buddha Bowl, Wild Rice, Avocado, Tofu, Sprouts,
Tahini Dressing gf, df, v

Confit Duck Leg & Shitake Mushroom, Chinese Broccoli Risotto gf

Pancetta, Manchego Cheese & Pale Ale Risotto, Nut Crumble

Pan Fried Gnocchi, Blue Cheese, Crushed Walnuts, Parmesan Cheese v

Beetroot Gnocchi, Goats' Curd, Lemon Purée, Toasted Walnuts v

Lobster & Prawn Paella, Fresh Chilli, Coriander, Preserved Lemon gf, df

Artichoke, Piquillo Peppers, Eggplant, Tomato & Zucchini Paella, Preserved Lemon gf, df, v

Stout Battered Fish & Chips, Mushy Pea, Tartare

Polenta Crumbed White Fish, Beer Battered Chips, Lemon gf, df

Salt & Pepper White Bait, School Prawns, Sweet Potato Fries, Miso Mayo df

Crispy Squid Tentacles, Chilli, Garlic, Parsley, Fermented Sambal, Grilled Lemon df

Seaweed Pepper Coated Squid, Hand Cut Fries, New York Pickle Tartare df

Pemberton Marron Crusty Roll, Fennel Slaw, Smashed Avocado, Pink Peppercorn Mayo df

Panko Crumbed Snapper Slider, Tomato, Dill Mayo, Sliced Pickle, Baby Gem

Grilled Jerk Chicken Slider, Smoked Paprika Mayo, Lettuce, Tomato

Crispy Pork Belly, Lettuce, Tomato, Spicy Pickled Vegetables, Sriracha Mayo,
Brioche Bun

Margaret River Wagyu Beef Burger, Bacon, Pickle, Lettuce, Tomato, Onion,
Cheese, Hamburger Bun

12-Hour Smoked Brisket Burger, Mustard Aioli, Heyder's Homemade Sauerkraut df

Angus Beef Burger, Butter Crunch, Tomato, Smoked Cheddar, Dill Pickle, Turkish Roll

Crispy Chicken Boa Bun, Kewpie Mayo, Daikon, Coriander

Pork Belly Taco, Kimchi Slaw, Cherry Blossom Mayo df

Slow Braised Beef Taco, Salsa Fresco, Gruyere, Corn Taco Shell

Portobello Mushroom, Edamame Hummus, Black Garlic Caramel, Beetroot Relish, Taco v