

1 COURSE \$35 PP | 2 COURSES \$50 PP | 3 COURSES \$65 PP

Entrée

Twice-baked Comte gruyere soufflé

with Chardonnay cream sauce (v)

Master stock Berkshire pork belly

with Thai papaya salad and tamarind caramel (gf)

Half-shell Exmouth scallops

with cauliflower puree, Calabrese vinaigrette and fresh herbs (gf)

Duck liver parfait

with Grenache jelly, Estate mandarin marmalade and toasted baguette (gfo)

Main

Half-crumbed 'Blackwood River' Whiting

with warm potato, prawn and gem lettuce salad and kimchi aioli (gfo)

'Boyup Brook' lamb rump

with soft polenta, caramelised kalettes, salsa verde and lamb jus (gf)

Pan-fried potato gnocchi

with raised leeks, cauliflower flavours, marjoram and parmigiano reggiano (v)

'Blackbrook' dry-aged beef rump

with potato and pancetta pie, smoky shallot puree and jus

Dessert

Dark chocolate crème brûlée

with raspberry sorbet, rhubarb, raisin biscotti (gfo)

Apple Tart Tatin

with tangerine caramel, vanilla bean ice cream

'Divine Dairy'

organic South Australian brie, (gfo)

Sides	<i>Marinated Ligurian olives (v, gf)</i>	\$9
	<i>Garden salad - Rocket, feta, pine nuts, raisins, radish & red wine vinaigrette (v, gf)</i>	\$16
	<i>Rustic cut 'Royal Blue' chips - with kimchi aioli (v, gf)</i>	\$10
Cheese	<i>Three cheeses – Organic brie, Cave-aged cheddar and Shropshire blue with 'Yallingup' honeycomb, muscatels, quince paste and lavosh</i>	\$32
Kids' menu	<i>Crumbed snapper - served with rustic cut fries & salad (gfo)</i>	\$16
	<i>Beef and mozzarella lasagne - served with salad</i>	\$16
<i>(Kids' menus include juice, ice cream and activity pack - up to 12 years old)</i>		