





## To start

 **Cashew nut halloumi** sous vide baby beets and carrots, bunya nut hummus, pickled walnut, buckwheat and almond bread (GF)(Vegan) 21

 **Redgum smoked eel tart** goat's cheese, bush tomato, warrigal greens salsa verde, baby heirloom tomato, shaved fennel salad 21

 **Poached lemon myrtle prawns** apple and muntrie berry macadamia salad, mango and rivermint chilli mayonnaise (GF) 22

 **Trio of native game** wattleseed crusted wallaby, confit muttonbird mousse and emu tartare with Geraldton wax grissini, pickled quail egg and native citrus salsa 24


## To accompany


**Native summer salad** leafy salad, summer fruits, beach succulents 10


**Shoestring fries** pepperleaf dusted with aioli 8


**Chef's greens** pan seared broccoli, sandalwood nuts, truffle oil 10


## To follow

 **Twice cooked cannellini bean soufflé** crispy lentil arancini, enoki mushroom and saltbush salad, lemon tea tree and red curry sauce (V) 21


 **Pumpkin and kunzea gnocchi** pan fried with paperbark smoked tomato, sugar snap peas, avocado and watercress salad, macadamia ricotta, fermented chilli, blood lime (GF) (Vegan) 21


 **12 hour slow cooked wallaby shank** pepperberry and truffle potato mash, pickled peach, lillypilly, soft herbs, red wine and pepperleaf jus (GF) 22


 **Seasonal market fresh fish** selected daily by our chef with changing native flavours and textures 24


 **Chargrilled kangaroo sirloin** black bean and chilli potato galette, sandalwood nuts, wilted spinach, asparagus, quandong and aniseed myrtle jus (GF) 24

## To finish


31  **Lemon myrtle panna cotta** 18  
christmas pudding chocolate truffles, poached rosella flowers, apricot and strawberry gum caramel sauce (GF)


32  **White chocolate and pepperleaf fondant** 18  
smoked bourbon and cherry ice-cream with Geraldton wax, Davidson plum coulis

 **Macadamia and lavender semifreddo** 18  
poached seasonal peaches and quandong, molten dark chocolate with cointreau (GF)


33  **Wattleseed coconut cream pavlova** 18  
fresh summer fruits, passionfruit reduction (GF/Vegan)


## Digestifs


36  **Espresso Martini** 21  
*wattleseed infused vodka, kahlua, espresso*

 **Old Fashioned** 21  
*woodford reserve, sugar cane, bitters, native citrus*

38  **Crème de Menthe** 11  
*house made rivermint liqueur served over ice*

 **Limoncello** 11  
*house made limoncello from sunrise limes*

 **Delatite "Catherine's Block Reserve" Gewurztraminer** 65  
*turkish delight, rose, peach, sticky dessert wine*

 **Red Dust Coffee and Madura Teas** 4  
*english breakfast, earl grey, sencha green, peppermint, chamomile, australian lemon myrtle, chai*