



MARGARET
RIVER

little bites

house focaccia + house butter	8
marinated olives	9
smoked fremantle sardine, carrot, butter crumb (2)	12
smoked lamb ribs, sweetcorn + miso, shimeji (4)	16

entrée / share

chickpea, courgette, vinegar salt bush, aquafaba	20
pumpkin + brûlée tart, stracciatella, clove, beach herbs	20
ox tongue, eggplant, okra, pickled onion, miso	20
ōra king salmon, fennel, daikon, apple core vinegar, kelp	23
cured meat selection, chicken liver parfait, guindillas	35

main

potato gnocchi, mushroom, hondashi, chèvre	32
ferron risotto, braised pork, fuet anis, fennel	34
pork belly, turkish fig, burnt cabbage, beach herbs	36
nannygai, nectarine, courgette, seaweed, sesame	43
beef rump cap , creamy leek, radicchio, curry, ash	45

feed me

5 course menu designed by our chef	80
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sides

salt baked sweet corn, salt bush noisette	8
hand cut chips, sea salt	10
pickled baby gem, bagna cauda, pecorino	10
heirloom tomato, burrata, olive, shiso	15
charred broccoli, green beans, turkish chilli, confit garlic	12.5

dessert

smoked plum, milk crumb, labneh, blackcurrant sorbet	14
chocolate + stout tart, buttermilk crèmeux	14
poached nashi, frangipane, white chocolate, toffee	14
white chocolate + lychee macaroon	4.5

cheese

hall's suzette cow's milk harvey
manchego cow's milk spain
roncari blue sheep's milk spain
one 15 - two 24 - three 30

charcuterie

cured meat selection, chicken liver parfait, guindillas	35
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kids

lasagne, house salad	12
pasta / tomato / parmesan / bolognese	11.5
crumbed norwest snapper & chips	12.5
hand cut chips	10
spider vanilla ice cream, soft drink	7
selection of piccolo ice creams	8

liqueur

affogato, vanilla ice cream	8
+ kahlúa baileys cointreau whisky frangelico	14