



MARGARET  
RIVER

## CASUAL

### little bites

house focaccia + house butter	8
marinated estate olives	9
heirloom radish, sea salt, buttermilk vinaigrette	8
white bean + truffle dip, house lavoche	14
char-grilled local octopus, xo mayo, lemon	16
smoked lamb ribs, pickled cabbage, bbq sauce	24
hand cut chips, saltbush salt	10

### shared bites

ferron risotto, salt baked celeriac, macadamia, plum <i>vegan</i>	30
gnocchi, smoked pork hock, black garlic, buffalo ricotta	36
cured meat selection, chicken liver parfait, guindillas	35
wise tasting plate ( <i>shared between 2</i> )	40

**+ manjimup truffle**

**5 per gram**

## DINING

### snack

smoky bay oyster, sour plum vinaigrette	5
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### entrée

cauliflower panna cotta, almond, green raisin, vadouvan <i>vegan</i>	20
pumpkin + brûlée tart, stracciatella, clove, beach herbs	20
ōra king salmon, fennel, daikon, apple core vinegar, kelp	23

### main

confit duck leg, millet, mandarin, szechuan glaze	36
goldband snapper, clams, fennel, smoked green chilli	43
smoked beef brisket, creamy leek, radicchio, curry, ash	45

**feed me 5 course chefs menu**

**80**

### side

radicchio, beetroot, shallot, apple + sherry vinaigrette <i>vegan</i>	10
brussel sprout, green beans, maple bacon, pecorino	10
baby carrots, hemp seed labneh, aniseed hyssop	10