



















# CAFÉ

## ANTIPASTI

<b>HERB FOCACCIA</b> 	10
Moore River extra virgin olive oil and Modena balsamic vinegar	
<b>EAGLE VALE OLIVES</b>  	12
Garlic and orange peel with sourdough	
<b>CHEESE ARANCINI</b> 	16
Sage and arrabiata sauce	
<b>LONZA</b> 	18
Brioche, thyme and triple cream brie	
<b>BRUSCHETTA</b>  	18
Garlic bread, tomatoes, fresh basil and olive oil	
<b>TARTUFO SALAMI</b>	18
Aged parmesan, arugula and pizza base	
<b>PROSCIUTTO SAN DANIELE 16 MONTH</b> 	19
Sugar melon, ricotta and basil	
<b>CACCIATORE</b> 	19
Chef's selection of salad and pine nut dressing	
<b>SHARK BAY SCALLOP</b>  	19
N'duja butter, polenta and ikura	

## HOUSE MADE PASTA AND RISOTTO

<b>MEZZANICHE ZOZONNA</b> 	28
Guanciale, tomato, pecorino and sausage	
<b>SQUID INK SPAGHETTI</b>  	28
Shark Bay prawns, vongole, parsley, garlic and chili	
<b>HAND-CUT PAPPARDELLE</b> 	28
Ragu beef and grated parmesan	
<b>MEZZELINE</b> 	28
Stracciatella, Manjimup truffle and medley tomatoes	
<b>POTATO GNOCCHI</b> 	28
Broccolini, garden peas and aged balsamic vinegar	
<b>ASPARAGUS RISOTTO</b> 	28
New season green asparagus and gorgonzola	
<b>MUSHROOM RISOTTO</b>  	28
Dried porcini mushroom and parmesan	

 Vegetarian  Gluten free  Sustainable seafood  Dairy free  Signature dish



*Please advise us of any dietary requirements as our team is happy to assist  
A surcharge will be added on 10% Sundays and 15% Public Holidays*

# CAFÉ








## FROM THE WATER AND LAND

<b>ROBINSON BREAM</b>   	42
Fremantle octopus, cherry tomato, Kalamata olives and potato	
<b>CONE BAY BARRAMUNDI</b>  	42
Chanterelle, lemon caper sauce and broccoli purée	
<b>BRAISED OSSOBUCO</b>  	42
Milanese risotto and gremolata	
<b>LILYDALE SPRING CHICKEN (HALF)</b>  	42
Charred green onion, artichoke and lemon	
<b>STIRLING RANGES SIRLOIN BEEF (280GMS)</b> 	42
Vegetable mille-feuille, oregano and red wine jus	
<b>AMELIA PARK LAMB RUMP</b>	42
Sweet potato, courgette and balsamic jus	

## SIDES

<b>ROASTED POTATO</b>   	9
Rosemary and truffle vinaigrette	
<b>TREVISO SALAD</b>  	9
Pear, gorgonzola and avocado	
<b>ARUGULA SALAD</b>  	9
Medley tomatoes, parmesan and balsamic vinegar	
<b>CHARRED BROCCOLINI</b>   	9
Red wine vinegar, chili and garlic	

## TO FINISH

<b>TIRAMISU</b>  	20
Espresso-soaked savoiardi and mascarpone	
<b>CHOCOLATE FONDANT</b> 	20
Pistachio lava and vanilla ice cream	
<b>CHOCOLATE AND RASPBERRY TART</b>  	20
Forest berries, Chantilly crème and raspberry sorbet	
<b>RICOTTA CHEESECAKE</b> 	20
Almond crumble and lemon sorbet	
<b>CHEESE PLATTER</b> 	24
Selection of three Australian farmhouse cheese	

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## BEVERAGES

## GLASS BOTTLE

### SPARKLING

Chain of Fire Brut Cuvée, Australia	9	39
Wildflower Brut Cuvée, VIC	12	50
Chandon Brut NV, VIC	15	62

### RIESLING

Ad Hoc 'Wallflower', WA	12	50
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### SAUVIGNON BLANC, BLENDS & OTHER

Chain of Fire Sauvignon Blanc Semillon, WA	9	39
Folklore Sauvignon Blanc Semillon, WA	12	50

### CHARDONNAY

Chain of Fire, Australia	9	39
Robert Oatley Signature, WA	15	62

### ROSÉ

Wildflower, WA	12	50
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### PINOT NOIR

Chain of Fire, Australia	9	39
Josef Chromy Pepik, TAS	13	55

### CABERNET SAUVIGNON

Wildflower, WA	12	50
Hancock and Hancock, SA	15	62

### RED BLENDS

Chain of Fire Shiraz Cabernet, Australia	9	39
Folklore Cabernet Merlot, WA	12	62
Cape Mentelle Trinders Shiraz Cabernet Sauvignon, WA		80

### SHIRAZ

Rymill The Yearling, SA	10	42
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### DESSERT WINE

Vasse Felix Cane Cut Semillon		55
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# CAFÉ

## BEER

Gage Roads Alby Crisp 3.5%, Palmyra	9
Gage Roads Alby Draught 4.2%, Palmyra	10
Little Creatures Pale Ale 5.2%. Fremantle	12
Pure Blonde 4.6%, Victoria	11
Matso's Ginger Beer 3.5%, Broome	13

## BOTTLE

## NON-ALCOHOLIC

### SOFT DRINK

Coke, Diet Coke, Coke No Sugar, Sprite, Soda Water, Dry Ginger Ale, Tonic Water	5
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### STILL AND SPARKLING WATER

Apani 750ml	9
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### FRUIT JUICE

Orange, Apple, Pineapple, Cranberry and Tomato	8
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### COFFEE

Flat white, Cappuccino, Latte, Espresso, Long black, Macchiato Mocha, Chai Latte, Hot chocolate and Decaffeinated	6
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### TEA

English breakfast, Earl Grey, Green, Peppermint, Lemongrass and ginger and Chamomile	6
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