

## WHILE I AM WAITING

<i>Warm Garlic Bread (V*)</i>	\$7
<i>Basket of assorted Petit Pain</i>	\$10
<b>'THE HILLS' SHARING PLATE FOR TWO</b>	
<i>Goat Cheese Mini Quiche, Prosciutto-wrapped Pear, Sweet Grape Glaze, Chorizo with Fennel Seed, Emu Chipolata, Turkey &amp; Pork Terrine, Marinated Fetta, Grissini, Manzanilla Olives</i>	\$34
<b>'THE COAST' SHARING PLATE FOR TWO</b>	
<i>Smoked Salmon, Spanish Anchovy Mini Quiche, Taramasalata Dip with Lavosh, Marinated Salmon with Octopus dressing, Manzanilla Olives, Seaweed &amp; Natural Oysters</i>	\$36

## I LIKE TO START WITH

<i>Soup of the Day (H)</i>	\$12
<i>Freshly Shucked Oysters:</i>	
<i>Natural, Kilpatrick, French Shallot, Sesame Seaweed, Tabasco, Cucumber Pickle &amp; Brie De Meaux</i>	½ doz. \$21 doz. \$36
<i>Country Style Turkey, Pork Shoulder, Prosciutto and Mushroom Terrine, Native Wild Ruby Lime Relish, Port Glaze (G)</i>	\$20
<i>Home-cured Tasmanian Salmon, slow braised Octopus Vinaigrette, Manjimup Kipfler Potato Salad (H)</i>	\$27
<i>Abalone julienne with Foie Gras on Escallop of Kangaroo Fillet with candied Quandong &amp; Raspberry Vinaigrette (G)</i>	\$32
<i>Seared Veal Scaloppini, served cold with Tomato &amp; Gorgonzola Salad, Biscotte and spicy Sage dressing</i>	\$25
<i>Pan seared WA Scallops on Risotto Croquette, Cherry Tomato, Celeriac Remoulade and Salsa Verde</i>	\$26
<i>Roasted Magaret River Venison served with Chestnut Puree, Root Vegetable &amp; Porcini Mushroom Jus (G)</i>	\$32
<i>Vegetable Mille Feuille with Gnocchi Galette, Chanterelle Mushroom &amp; Honey Rosemary dressing (V)</i>	Entrée \$21 / Main \$32
<i>Tiger Prawns on Sweet Mash Potato with White Kumara Chips &amp; Garlic Parsley Butter sauce 🍷 (G)</i>	Entrée \$31 / Main \$49

## FROM THE LAND TO THE SEA

### LE GRAND CLASSIC

<i>Steak Frite: Grilled Grain Fed Sirloin, Shoestring Potato Chips, Sauce Béarnaise and Red Wine Jus</i>	\$43
<i>Tournedo Rossini, WA Angus Beef Fillet served with a slice of Foie Gras, Fondant Potato &amp; Mushroom Duxelle, Sauce Perigueux</i>	\$47
<i>Seared Organic Chicken Breast on Colcannon Mash, Spinach, Prosciutto and Trompette de la Mort Mushroom</i>	\$34
<i>Cajun spiced roasted Pork Cutlet (Linley Valley) with Eggplant Parmigiana, Green Asparagus &amp; Mustard Red Wine Jus</i>	\$35
<i>Seared Q Lamb Rump (Hillside / Narrogin) with Nicoise Vegetables, Cous Cous and red Plum Sauce</i>	\$42
<i>Charolais Beef Fillet Mignon on Portobello Mushroom with Veal Ravioli, Crisp Streaky Bacon, Béarnaise Sauce &amp; Shiraz Jus</i>	\$45
<i>Duck a l' Orange, Twice Cooked Duck Leg on Savoy Cabbage with Nem of Duck &amp; Shitake Mushroom served with Broccolini &amp; Orange Sauce</i>	\$39
<i>Tasmanian Salmon Pavé on Olive Polenta with Spinach leaves and Goat Cheese Curd and Tomato Sage Chutney (H)</i>	\$36
<i>3 Way Cooked Leather Jacket: Battered with Fries &amp; Tartar Sauce, Poached on wilted Spinach &amp; Sauce Beurre Blanc and Grilled on Colcannon Mash with a Tomato Vierge</i>	\$32
<i>Grilled Cone Bay Barramundi (farmed) on Red Cabbage and Apple, Steamed Potato and a Desert Lime and Caper Sauce (G)</i>	\$39
<i>Organic Amaranth &amp; Rice Penne with Baby Spinach, Broccolini, Olives, Tomato, Root Vegetables and a drizzle of Green Pesto (V)</i>	\$27

*This Pasta is available with Seafood at an extra charge of \$12*

## SIDE DISHES

<i>Crisp Cos Lettuce, Croutons, Creamy Blue Cheese Dressing</i>	\$7
<i>Garden Salad, Balsamic Dressing ( V / G )</i>	\$7
<i>Roasted Root Vegetables and Pine Nuts ( V )</i>	\$7
<i>Creamy Mashed Desiré Potato, Chives and Truffle Oil</i>	\$7
<i>Steamed Seasonal Garden Vegetables (H / V / G )</i>	\$7
<i>Steamed Broccoli (H / V / G )</i>	\$7

### **🍷 Chef's Signature Dish**

G (gluten free) - V (vegetarian) -H (healthy option)

*Executive Chef: Xavier Pique*  
*Restaurant Manager: Regina Bohlen*

If you are settling your account with a credit card, please note that a credit card transaction fee will apply. Current fee is 1.5% for all types of credit cards. Fee is subject to change. Payments by Cash or EFTPOS do not attract transaction fees.  
15% surcharge applies on Public Holidays