

# winter dinner menu

## bread

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grilled garlic & herb ciabatta	\$8.50
terracotta of the day, arthur grove extra virgin olive oil, balsamic	\$9.50
crusty baguette, babaghanoush , spanish onion jam, chicken & bacon terrine, kalamata olives	\$19.50

## tapas

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freshly shucked oysters – natural with lime, kilpatrick or with red & green tabasco sauce	\$3.00ea
jamon serrano ham, goats feta & sweet potato frittata, smoked tomato chutney	\$15.50
tiger prawn indian curry, coconut rice, pappadams	\$15.50
crispy soy beef fillet strips, sweet ginger & chilli dipper	\$15.50
seared canarvon scallops, pink lady & pork belly remoulade	\$16.50
white anchovy, rocket & roast capsicum crostini, blood orange olive oil	\$15.50
herb & parmesan polenta wedges, cherry tomato, bocconcini, rocket pesto	\$14.50
red braised duck breast, watercress, mandarin & fennel salad	\$16.50
lemon & herb crumbed shark bay whiting, citrus vinaigrette	\$16.50
nor-west king prawns, grilled cacciatore, pickled geographe bay octopus	\$17.50
field mushroom, walnut, thyme & feta tart, blistered red pepper, swiss chard	\$14.50

## something larger

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soup of the moment – see your specials	\$14.50
chilli calamari, soft herb & organic ramen noodle salad, nam jim dressing, crispy wontons	\$28.50
margaret river venison osso bucco, risotto milanese, gremolata	\$34.00
goose's seafood chowder, nor west snapper, prawns & scallops, black mussels, smoked salmon croute	\$37.50
mt barker chicken breast, roast butternut pumpkin, green beans, fennel, salsa verde	\$33.00
handmade gnocchi, cherry tomato, butternut pumpkin, leek, pecorino, preserved lime & herb butter	\$29.50
3 hour roasted pork belly, garlic confit mash, spinach, cinnamon apples & chardonnay jus	\$35.00
pappardelle, nor west prawns, venison chorizo, olives, capers, roast peppers, basil, olio bello lime oil	\$35.50
amelia park lamb forequarter fillet, herbed polenta, caramelised brussel sprouts, braising liquor	\$34.50
char grilled beef fillet, jerusalem artichoke mash, roast beetroot puree, english spinach, cabernet jus	\$38.50
fish of the moment – see your specials	\$mp

## sides

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steamed vegetables, extra virgin olive oil	\$9.50
iceberg salad, red wine vinaigrette	\$9.50
caesar salad	\$12.50
garlic confit mash	\$8.50
shoestring fries, handmade tomato sauce	\$9.50
seasoned wedges, sour cream, sweet chilli	\$10.00

- all prices are inclusive of gst - regrettably we don't do individual billing – all menu items may contain traces of nuts -