

Café Menu

On The Table

Warm Great Southern Olives \$8 (df, gf, v)

Mary Street Sour Dough, Macadamia Praline Butter \$8

Whipped Bush Lemon Myrtle Ricotta, Bush Honey, Toasted Bread \$15 (v)

Entrée

Roasted Cauliflower, Cauliflower Cream, Garden Greens, Salt Bush Dukkha, Geraldton Wax Oil (v) \$15
gf, v

Poached Chicken Open Tart, Local Mushroom, Native Thyme, Pickled Radicchio Salad \$17(df)

Beef Kofta, Pita, Lemon Labneh, Tomato Cucumber Salsa \$17

Main

Pumpkin Gnocchi, Slow Roasted Pumpkin Puree, Burnt Butter, Sage, Walnuts (v) \$33

Fish of the Day \$MP

Slow Cooked Pork Cheek, Charred Spring Onion Colcannon, Glazed Pearl Onions, Pan Jus (gf) \$35

Clover Fed Sirloin, Celeriac, Roasted Heirloom Tomatoes, Chimichurri, Jus \$40 (gf)

Sides

Fries, Pepper Berry Salt, Aioli \$10 (gf, df)

Garden Greens, Pickled Fennel, Apple Salad \$ 10 (gf, df, v)

Dessert

Classic Tiramisu Cake, Sour Cherry Cream \$14

Chocolate Avocado Mousse Tart, Fresh Berries (vegan, gf) \$14

Chefs Cheese Selection, Dried Muscatels, Quince Paste, Glace Fruits, Walnut Bread, Wafers

One Cheese \$14

Two Cheeses \$22

Three Cheeses \$28