Darrbi

Four Course Menu $150

Ψ Alcoholic matching $60

Φ Non-Alcoholic matching $55

Asparagus – Vanilla – Pink Peppercorn - Fingerlime
Ψ Ross Hill Pinnacle Pinot Gris
Φ Pepperberry Gold Rush

Lamb Backstrap – Peas – Rivermint - Potato
Ψ Torbreck Kyloe Mataro
Φ Wattleseed Cola

Goats Cheese – Lemon Myrtle – Onion - Honey
Ψ Rowlee Single Vineyard Arneis
Φ Myrtlehattan

Brown Butter – Soy – Macadamia – Rosella - Pear
Ψ Maxwell Spiced Mead
Φ Native Strawberry & Hibiscus Royale

Petit Fours with Standard Tea or Coffee

Optional Cheese Board $25 pp

Marri

Seven Course Menu $190

Ψ Alcoholic matching $100

Φ Non-Alcoholic matching $90

Scallop *(I)*– Rice – Geraldton Wax – White Chocolate
Ψ Wilson Polish Hill River Riesling
Φ Lemon Myrtle Margarita

Asparagus – Vanilla – Pink Peppercorn - Fingerlime
Ψ Ross Hill Pinnacle Pinot Gris
Φ Pepperberry Gold Rush

Duck Breast – Jerusalem Artichoke – Mushroom – Black Garlic – Native Thyme
Ψ Printhie Topography Pinot Noir
Φ Respect Your Elderberries

Lamb Backstrap – Peas – Rivermint - Potato
Ψ Torbreck Kyloe Mataro
Φ Wattleseed Cola

Goats Cheese – Lemon Myrtle – Onion - Honey
Ψ Rowlee Single Vineyard Arneis
Φ Myrtlehattan

Apple – Rhubarb – Davidson Plum
Ψ Ros Ritchie Wines Gewürztraminer
Φ Geraldton Wax Colada

Brown Butter – Soy – Macadamia – Rosella - Pear
Ψ Maxwell Spiced Mead
Φ Native Strawberry & Hibiscus Royale

Petit Fours with Standard Tea or Coffee

Optional Cheese Board $25 pp

Seafood: Imported (I)