

Entrée

For 1 - 2 people

Marinated Olives <i>vg, gf</i>	12
Natural Oysters (A) <i>gf, df</i>	6 ea
<i>Natural</i>	35 1/2 doz
<i>Served with lemon</i>	65 /doz
Mignonette	
Kilpatrick	
Bread & Dip <i>v, gfo, n</i>	18
<i>Smoked eggplant cream, muhammara, fermented chilli honey, focaccia</i>	
Beef Skewers (3) <i>gf, df</i>	25
<i>Chimichurri, pickled shallots, charred lemon</i>	
Tiger Prawns (3) (A) <i>gf</i>	28
<i>Bisque, lemon oil</i>	
Baked Chorizo <i>gf</i>	24
<i>Honey and goat cheese curd</i>	
Scallops in Half Shell (3) (I) <i>gf</i>	32
<i>Brown butter and garlic sauce, lemon, parsley</i>	
Market Fish Tiradito (A) <i>gf, df</i>	29
<i>Mango habanero and garlic sauce, quinoa, coriander emulsion</i>	
Stracciatella <i>v, gfo</i>	24
<i>Roast beetroot, endives, aji amarillo, focaccia</i>	
Crispy Haloumi <i>v, gf, n, nfo</i>	22
<i>Pistachio, sweet chilli glaze, lime, herbs</i>	
Beef Carpaccio <i>gf</i>	28
<i>Tonnato sauce, Grana Padano, croutons, rocket, EVOO</i>	

Pasta

Spinach Cappellacci *gf, v, dfo* 35
Confit tomato, romanesco cauliflower, Grana Padano

Beetroot Gnocchi *v, vgo, n, nfo* 34
Corn sauce, candied walnut, kale

Mains

Slow Cooked Porchetta *gf, dfo* 38
Charred cabbage, spicy onion rings, apple and mustard, pork jus

Lamb Shoulder *gf, df, n* 42
Moussaka, eggplant puree, sweet potatoes, jus

Duck Breast *gfo, n* 40
Spaetzle, date glaze, romesco sauce, kale

Market Fish (M) *gf, dfo* 48
Beluga lentils, silverbeet, pumpkin, ajo blanco, tobiko

Harvey Beef

Served with Royal Blue potato mash or fries & choice of sauce

Sirloin 250g *gf, df* 48

Scotch Fillet 300g *gf, df* 53

Eye Fillet 250g *gf, df* 56

Rib Eye 450g *gf, df* 75

Choice of sauce

Peppercorn *gf*

Chimichurri *gf, df*

Bone marrow jus *gf*

Herb butter *gf*

Salads

Charred Cos Lettuce <i>gfo, vo</i> <i>Avocado mousse, anchovy dressing, Grana Padano, pangrattato</i>	22
Shaved Root Vegetables <i>gf, vg, n, nfo</i> <i>Dukkah, fine herbs, harissa dressing</i>	20

Sides

Duck Fat Potatoes <i>gf, df</i> <i>Lemon pepper</i>	17
Mashed Royal Blue Potatoes <i>gf, v</i>	15
Fries <i>gf, vg, df</i> <i>Aioli</i>	14
Seasonal Grilled Greens <i>gf, v, dfo</i> <i>Lemon oil, herb butter</i>	17
Brussels Sprouts <i>gf, v, df, n, nfo</i> <i>Sherry vinegar dressing, smoked honey, dukkah</i>	18

Children's menu <i>12 years and under includes a main & dessert</i>	20
---	----

Linguine <i>gfo, v, dfo</i> <i>Napoletana sauce, parmesan cheese</i>
--

Steak & Chips <i>gf, df</i>
--

Fish & Chips (I) <i>gf, df</i>

Bowl of Ice Cream <i>v</i> <i>Vanilla, chocolate sauce</i>
--

Dessert

Dark Chocolate Soft Cake <i>v, n, nfo</i> <i>Wild berries compote, walnuts, vanilla bean ice cream</i>	19
Pear & Almond Frangipane Tart <i>v, gf, n</i> <i>Vanilla bean ice cream</i>	19
Selection of Western Australian Cheeses (3) <i>v, gfo</i> <i>Lavosh, honeycomb, quince</i>	45

seafood guide:

a - australian, i - imported, m - mixed

v - vegetarian, vo - vegetarian option, vg - vegan, vgo - vegan option

n - contains nuts, nfo - nut free option, gf - gluten free, gfo - gluten free option,

df - dairy free, dfo - dairy free option

Please advise our team of any allergies. We will do our very best to accommodate.

However, all ingredients are prepared in the same kitchen & there may be potential for traces.

15% surcharge applies for public holidays.