

Pasta & Risotto

Seafood Pasta, Sautéed king prawns, scallops, mussels and snapper pieces, tossed with fresh chili, rocket, basil, linguini and aged parmesan. **\$27.90 \$38.00**

Grilled Shark Bay Scallops, Simply grilled and served on a bed of buttered leek and lemon myrtle goats cheese risotto, finished with aged parmesan and micro herbs. **\$36.00 \$49.90**

Pan Seared Parmesan Gnocchi, Sautéed hand rolled gnocchi with cherry tomato, Kalamata olive, wilted spinach and fresh sage. **\$24.90 \$36.50**

Jarrah Roasted Fennel, Bound in a rich vegetable and parmesan risotto. **\$26.50 \$34.50**

From the Stone Oven & Char Grill

Treeton Farm Black Angus Fillet of Beef, (220g) Pecorino polenta with pomegranate molasses and cabernet jus. **\$46.90**

Treeton Farm Black Angus Sirloin, (320gms) 30 Days Dry Aged, Char grilled and served with Black truffle scented salsa rosso and cabernet jus. **\$45.90**

Treeton Farm Black Angus MSA Rib Eye, (500gms) 30 Days Dry Aged Black Angus Rib, char grilled and served with slow roasted field mushroom and shiraz jus. **\$58.50**

WA Suffolk Lamb Cutlets, Herb crusted, served pink with saffron roasted chat potato & pinot jus. **\$49.50**

Whole Boneless Spatchcock, Char grilled and wood roasted served with oregano and sweet corn salsa & cabernet jus. **\$42.50**

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