

## Pasta & Risotto

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

**Pan Seared Parmesan Gnocchi**, Sautéed hand rolled gnocchi with honey roasted pumpkin, toasted pine nuts, spinach and thyme. **\$24.90 \$36.50**

**Chorizo, Cabernet & Sage Risotto**, Oven roasted mild Spanish chorizo, sage heirloom cherry tomato bound in a rich Cabernet and parmesan risotto. **\$26.50 \$34.50**

## From the Stone Oven & Char Grill

**Whole Boneless Spatchcock**, Char grilled and wood roasted served with sauce coq au vin. **\$42.50**

**Treeton Farm Black Angus Fillet of Beef**, (220g) Stone roasted French beans, toasted almonds, preserved lemon and cabernet jus. **\$46.90**

**Treeton Farm Black Angus Sirloin**, (320gms) 30 Days Dry Aged, Char grilled and served with salsa verde 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 rich sherry caramelized onion and shiraz jus. **\$58.50**

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

*Proud supporters of Western Australia's local premium produce and suppliers*