

COTT & CO

snacks

oysters natural, mignonette	4
sourdough, evoo + balsamic	3
local marinated olives	7
warm spiced edamame	9

small plates

crumbed sardines, caesar	14
semi-cured salmon, citrus, olive, aperol sorbet	14
butifarra negra, cauliflower, mustard	14
cannellini hommus, tomato, fennel	14
thai fish cakes, nam jim (4)	9

main plates

local snapper schnitzel, grapefruit tartare, balsamic onion	35
cone bay barramundi, gnocchi, roasted peppers	28
new zealand monkfish, tajine, cranberry, apricot, almond	28
exmouth rankin cod, beetroot	32
flambè local tiger prawns(4), truffle oil, aromatic rice, mesclun	32
rottnest scallops(3), pork belly, apple, cider jus	32
shark bay blue manna crab, soft polenta, aleppo pepper	32
seafood chowder, local prawns, mussels, market fish	30
squid ink linguine, shark bay honey bugs, nduja	32
forest mushroom risotto, pecorino	24
sous vide quail, silverbeet, butter emulsion	24
stirling ranges dry aged scotch fillet (300g), japanese jus, wasabi	40

sides

duck fat potatoes, bacon jam	9
baby eggplant, goat curd, sumac	9
baked pumpkin, spiced nuts, coconut yogurt	9
brussel sprouts, green herb dressing	9
cucumber, raddish, pineapple riata	9
chard baby cos, honey, orange	9