

TIDES

café.bar.restaurant

after five

first flavours

5 PM - 7.45 PM

Whipped Ricotta Dip (V, GFO) <i>with chargrilled sourdough, truffle oil, sea salt</i>	17
Slow Braised Lamb Ribs (GF) <i>green miso, jalapeño, lime, dukkah</i>	18
Chorizo & Manchego Arancini <i>parmesan crème, crisp curry leaves</i>	17
Duck Spring Rolls <i>julienne vegetables, garlic, red currant sauce</i>	17
W.A Octopus (GF) <i>romesco, micro herbs, lattice crisps</i>	21
Shaw River Buffalo Caprese (V, GF) <i>roma tomatoes, fresh basil, balsamic, sea salt</i>	18
Zucchini Grill (V) <i>capsicum cream, parmesan crisp, lemon zest</i>	17

the main affair

12hr Braised Lamb Shoulder (GF) <i>parsnip puree, potato risotto, baby beets, jus</i>	39
Beef Short Rib <i>parmesan polenta, asian mushrooms, cracked pepper spinach, red wine jus</i>	39
Fish of the Day (GF) <i>whipped potato, charred broccolini, sauce vierge</i>	38
Tamari Braised Cabbage (V, GF) <i>sweet potato mousseline, forest mushrooms, tahini dressing</i>	29
Seared Duck Breast <i>colcannon, green beans, duck jus</i>	38
Prawn Papardelle <i>basil, tomato, chilli & lime butter, pecorino</i>	38

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sweet finish

Chocolate Fudge Cake 14

vanilla bean ice cream, dark cherries

Crème Brulee (GFO) 14

lemongrass and ginger, raspberry, almond bread

Winter Berry Crumble 14

vanilla bean ice cream

Chocolate Biscuit Cake 14

chantilly cream

—————chef's tasting menu—————

Whipped Ricotta Dip (V) \$75PP

chargrilled sourdough, truffle oil, & sea salt

Duck Spring Rolls

julienne vegetables, garlic, red currant sauce

W.A Octopus

romesco, micro herbs, lattice crisps

Beef Short Rib

parmesan polenta, asian mushrooms, craced pepper spinach, red wine jus

Chocolate Biscuit Cake

chantilly cream

(V) VEGETARIAN, (VGN) VEGAN, (GF) GLUTEN-FREE, (GFO) GLUTEN-FREE OPTION