

The
SECOND
ACT

DINNER TASTING
MENU



CHICKEN BONE BROTH
LEMONGRASS INFUSION AND CELERY LEAF

POACHED ASPARAGUS
OYSTERS, CAVIAR AND CREAM

TOMATOES, TOMATOES, TOMATOES...
MUSSELS, SAFFRON, FLOWERS AND HERBS

WA BEEF TARTARE
NASTURTIUM, SEAWEED, PICKLED MUSTARD,
SMOKED DUCK EGG

CHARRED OCTOPUS
PRESERVED WESTERN AUSTRALIAN TAHITIAN LIME

48 HOUR BRAISED AND BBQ'D SHORTRIB
WESTERN AUSTRALIAN PRESERVED TRUFFLE JUS,
LETTUCES, LEAVES AND PICKLES
VEGETABLE CRUDITES, WHIPPED BROWN BUTTER AND
JARRAH HONEY

TROPICAL FRUIT WITH CONDIMENTS
DAVIDSON PLUM, LEMON MYRTLE, AND GERALDTON WAX

MALTED DEVILS FOOD CAKE
WHISKEY

\$298++ / PAX

