

## **DINNER**

### **SNACKS**

Oysters - Natural - Rice mignonette - Soy, ginger & lime 6.5ea

House-made focaccia, Moore River olive oil, balsamic 5

Olives, sherry, chilli, myrtle, orange 8

Croquettes of the day, celeriac remoulade, aioli 16

Shark Bay scallop, XO butter, yuzu, chilli 10ea

Exmouth Prawn bucket, cos, lemon, cocktail sauce 26

### **SMALL PLATES/SHARE**

Local line caught fish sashimi, coconut, nam jim, kaffir, finger lime, thai basil 24

Roast heirloom beetroot, apple, Bokhara goat's curd, walnut 18

Exmouth bug roll, sriracha, cos 20

Shark bay spanner crab, crème fraîche, herbs, buckwheat pancake 22

Stracciatella, marinated tomatoes, olive oil, basil 22

Chargrilled Exmouth Tiger prawns, garlic butter, fried capers, lemon 30

Calamari fritti, rocket, lemon, aioli 22

Wedge Island octopus, romesco, chilli, lime 20

### **LARGER PLATES**

Market fish, piperade, lemon 44

Shark Bay spanner crab linguine, chilli, tomato 38

Eggplant involtini, vegan mozzarella, tomato, olive, capers 28

Handmade fettuccine, tomato sugo, stracciatella 28

Seafood platter - Exmouth prawns, Exmouth bug, swimmer crab, oysters, scallops, octopus, bread, aioli, lemon, leaves, mignonette, cocktail sauce 170

## **FROM THE GRILL**

300g Stirling Ranges Black Angus sirloin steak, Bordelaise, watercress 44

1.2kg Stirling Ranges Black Angus tomahawk, Bordelaise, watercress 150

400g free range pork chop, sauce Robert, Emu apples 45

## **SIDES**

Mixed leaves, verjuice 10

Caesar wedge, anchovies, bacon, nduja pangrattato 18

Charred broccolini, citrus ricotta, chilli oil 18

Pickled carrots, goat's cheese, almonds 19

Chips, aioli 11

Duck fat roast potatoes, rosemary salt 13

## **SWEET**

Sweet Exmouth honey gelato, almond crumble 16

Tiramisu, wattle seed 23

Citrus tart, crème Chantilly 18

## **KIDS**

Cheese Burger, chips, salad 16

Chicken tenders, chips, salad 16

Handmade fettuccine, tomato sugo 16

Fish and chips, salad, tartare sauce 18

Vegetable spears, hummus 7