

MERLOT

ENTRÉE

Catch of the day strawberry ceviche , salted daikon, beet, nasturtium	\$26
Burrata , tomatoes, rhubarb, whipped goats curd, shiso, pumpkin seed	\$24
Beef Cheek , macadamia cream, nam jim, soft herbs, parsnip crisps	\$25
Cracked corn sourdough , Markwood mushrooms, preserved truffle	\$22
Fried Chicken , nduja beurre blanc, radicchio, chives	\$25

MAIN

Scotch Fillet 300gm , Milawa mustard jus, roasted corn, black garlic, saltbush	\$55
Pork Belly , warrigul green curry, gai lan, pickled carrot	\$45
Barramundi , roasted potatoes, sauce vierge	\$50
Roasted pumpkin , eggplant puree, squash, orange glaze, almonds	\$36
Fettucine , blue swimmer crab, brown butter, pangratatto, curry leaf	\$40

ADD ON

Cucumber , herbs emulsion, chilli caramel, almonds	\$14
Potato chats , burnt onion dip	\$14
Mixed leaves , fennel, maple + koji dressing, pecorino	\$14

DESSERT

Brown Sugar tart , wattle seed cream	\$20
Milawa Blue basque cheesecake , plum, Geraldton wax	\$20
Chocolate tres leches , berries, hazelnut	\$20
Selection of Milawa Cheese , seasonal fruit, pickles, crackers	\$35

15% surcharge applies on public holidays | This is a sample menu only and may be subject to change