

FOR THE TABLE

WARM STONE BAKED SOURDOUGH AND HOUSE FOCACCIA With truffle butter, olive oil and balsamic	16
CHARCUTERIE BOARD Salami, dry-aged meats, grilled vegetables, capsicum, marinated olives, semi-dried tomatoes and house focaccia	28
SALT & PEPPER SQUID TENTACLE With peri peri mayonnaise	28
OYSTERS Natural or Kilpatrick	6.5ea

ENTRÉE

PEPPERED EYE FILLET BEEF CARPACCIO Truffle mayonnaise, lime, rocket and Grana Padano	32
FREMANTLE CHARGRILLED OCTOPUS Panzanella salad, radicchio and chimichurri sauce	32
CRISPY ZUCCHINI FLOWERS Stuffed with cream cheese, saffron and sweet corn purée, slow cooked cherry tomatoes and coriander	24

MAIN

CHIMICHURRI MARINATED SPATCHCOCK Sweet corn and edamame salsa with toasted walnut salad	41
WARM SALMON SALAD BOWL Broccolini, avocado, sweet corn, cabbage, cashew nuts, quail egg	38
FRESH EGG FETTUCINE PASTA WITH RAGU Lamb and mushroom “ragu”, shaved parmesan	38
VEGAN RAVIOLI Stuffed with vegan cheese, kale, truffle and mushrooms in a spicy Napoli sauce with fresh basil	38
LOVE LOCAL SIGNATURE BURGER With Rangers Valley Wagyu beef, Australian cheese, soft milk bun, cos lettuce, tomato, pickles, house-made burger sauce, served with fries	25

FROM THE GRILL

BEEF EYE FILLET 200G	44
SCOTCH FILLET 300G	44
ANGUS BEEF RUMP MB 9+ 300G	44
FISH OF THE DAY	41
SAUCE (ONE SAUCE - COMPLIMENTARY TWO SAUCES + \$3) Shiraz-infused Red Wine Jus Creamy Forest Mushroom Pink Peppercorn Horseradish Crème Fraîche Aromatic Herb Butter Whole Grain Mustard Dijon Mustard	

SIDES

CHARGRILLED BROCCOLINI Sweet soy sauce and sesame seeds	14
CHARGRILLED PUMPKIN Yoghurt, chive oil and toasted hazelnuts	16
SIGNATURE CRUNCHY FRIES Parmigiano cheese and truffle oil	14
HOUSE LEAF SALAD With blistered cherry tomatoes and mustard dressing	12
CREAMY POTATO MASH With aromatic crumble	12

DESSERT

SIX ACRES CHEESECAKE White chocolate and pistachio cheesecake with fresh raspberries	18
ITALIAN TIRAMISU Espresso reduction, cocoa powder	18
PAVLOVA Meringue shell with light marshmallow centre, served with double cream and house-made mixed berry compote	15

Please notify your waiter of any allergies or dietary needs.
*No other offer or discount applies.
We are unable to split bills | 10% Sunday surcharge | 15% public holiday surcharge.