



LITTLE

Wise estate olives (af, gf, nf)	8
House baked bread extra virgin olive oil, balsamic (vg) or pork & duck fat butter with thyme (af, nf)	6

ENTRÉE / SHARE

Chargrilled spring baby cos lettuce, dates, roasted almond flakes, coconut mustard dressing (vg, df, gf, nfo)	20
Croquettes (3) beef brisket & pecorino, saffron aioli	22
Wise house made hummus, warm sourdough, crispy chickpeas, saltbush dukkha (vg, df, nfo)	24
Wagin duck liver parfait, red wine currants, guindillas, crostini (gfo,nf)	24
La Delizia buffalo mozzarella, heirloom tomatoes, roquette, basil oil	25
Linley Valley pork & Nduja rilette, fried sage, chutney, crostini (df, gfo, afo)	22
Yellow curry 1/2 cauliflower, pickled red onion, bean shoots, crispy shallot (v, gf, df)	24
Chargrilled Geographe Bay octopus, wasabi kabayaki glaze, bonito mayo, kumquat mustard sauce (gfo, df, af, nf)	26
Stracciatella, roasted artichokes, baby heirloom carrot & rocket salad, basil oil (gf, nf)	26
Asian shredded Chicken salad, green Papaya, bean shoots, Asian vegetables, green mango, roasted chili peanuts (gf, df, nfo)	28
Selection of cured meats, apple & pear chutney, guindillas, crisp bread, olives (gfo, df, afo)	28
Beetroot-cured salmon salad, pear, snow peas, candied walnut, honey mustard dressing, crème fraiche ((gf, nfo, af, dfo, vgo)	28
vegetarian option	24

MAIN

Handmade pan-fried gnocchi, cauliflower cream, caramelised cauliflower, black garlic miso sauce, spring onion, baby spinach (vg, nf)	38
Tagliatelle pasta, new season spring slow-braised lamb shoulder ragout, roquette, pecorino (dfo, nf)	42
Goldband snapper, lime leaf & lemongrass mild red curry sauce, crushed baby potato, charred bok choy, daikon red radish pickle (gf, nf, df)	48
Sticky pork belly, kombu glaze, rice cake, mild & spicy leek cream, shrimp crumbs, charred green kai lan (gfo, nf, dfo)	46
Charred confit duck leg, beetroot balsamic purée, pickled candy beetroot, roasted heirloom beetroot, goat cheese, witlof (gf, af, nf, dfo)	46
Chargrilled Amelia Park lamb rump, cumin-spiced sweet potato purée, sautéed rainbow silver beet, jus (gf, df, nf)	48
Prawn, scallop with roe & white fish risotto, dill & pecorino (vo, gf, nf, dfo)	48
350g Kilcoy sirloin, Paris truffle mash, charred tiger prawn, burnt onions, roquette salsa verde, jus (gf, nf)	56

SIDES

Chips, herb salt, aioli (nf)	12
Green beans, chilli, garlic, hempseed dukkha (gf, vg, df, afo, nfo)	14
Blackened sage roasted pumpkin, purée of pumpkin, Aleppo pepper dust (afo, nf, df, gf)	14

IMPORTANT FOOD ALLERGY ADVICE: whilst we endeavour to accommodate requests of dietary requirements, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.

Key to Dietaries: af – allium free (onions, garlic, chives, etc) | df – dairy free | gf- gluten free
vg – vegan | nf – nut free | o – alternative option available