

GW MENU

Artisan sourdough bread, black sea salt flakes, compound butter

FROM THE GRILL

Choice of one meat + mashed potato + two sauces | \$49/pp

Meat choices

Ribeye, Grain Fed 120D, Yarrie Station WA - 300g GF
Black Angus centre cut beef fillet - 200g GF
Striploin Waroona Plains, Grain Fed 120D MB2+, WA - 250g GF
Lamb rack, 4pin, full trim - 300g GF
Wagyu striploin, 6-Star MB5+, Margaret River WA - 200g GF | +\$8

Additional sides

Creamy confit garlic mashed potato GF V
Cauliflower and cheese gratin GF V
Chargrilled broccolini with citrus vinaigrette LF GF V
\$9

Sauces

Red wine jus LF GF
Truffle and forest mushroom GF
Additional sauce | \$6.50

Condiments

Horseradish
Selection of mustards

MEAT TEMPERATURES

| | |
|--------------------|--|
| Blue | Sealed, very red in the centre. Room temperature. |
| Rare | Red in the centre. Lukewarm temperature. |
| Medium Rare | Pinkish hue with some red in the centre. Warm in the centre. |
| Medium | Pink in the centre. Hot temperature. |
| Medium Well | Very little pink in the centre. Hot temperature. |
| Well Done | No pink, brown in the centre. Hot temperature. |

LF LACTOSE FRIENDLY GF GLUTEN FRIENDLY V VEGETARIAN VG VEGAN

We endeavour to accommodate requests for customers with allergies. However, traces of allergens may be unintentionally present in food due to cross-contamination during normal kitchen operations. We, therefore, cannot guarantee that our products or ingredients are completely allergen free. For a full list of allergens that may be present in our meals, please scan the QR code and notify us if you have an allergy to any of the ingredients.

GW

M E N U

ENTRÉE

Confit quail, textures of corn, smoked tomato jam,
puffed rice, burnt butter GF | **\$32**

Maple-cured salmon, finger lime, dill,
crème fraîche, warrigal moss, mustard | **\$29**

Serrano ham, rockmelon, grilled sourdough,
balsamic, blue cheese and pickled figs | **\$24**

Heart of palm ceviche, watermelon,
sweet yellow peppers, puffed rice LF GF V VG | **\$24**

MAINS

Sous vide Mount Barker chicken breast,
cauliflower purée, pickled grilled onions,
mushrooms, chicken jus GF | **\$46**

Pan-seared barramundi, roasted garlic skordalia,
wilted spinach, stuffed zucchini flower,
dill, lemon cream sauce | **\$53**

Five spice Linley Valley pork belly,
paw paw salad, potato purée,
garden peas, chilli jus, saltbush GF | **\$52**

Peruvian causa, layered polenta,
mushroom medley, pea purée, asparagus,
chipotle coconut sauce LF GF V VG | **\$44**

DESSERTS

Thai milk tea mousse, corn crackles,
salted coconut caramel, lychee | **\$22**

Coconut mille feuille, coconut caramel, mango,
toasted coconut, cream cheese | **\$22**

Chef's selection of decadent desserts | **\$22**

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