

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

Honey glaze duck, raisin purée,
pickled celery GF LF | **\$28**

Kombu cured ocean trout, edamame purée,
enoki mushroom, white balsamic pearls,
yuzu sake emulsion GF | **\$29**

Balsamic glazed pumpkin, parmesan sugo,
puffed quinoa, sprouts V | **\$22**

MAINS

Mint-glazed lamb shank,
Jerusalem artichokes, baba ganoush,
tabbouleh, rosemary lamb jus GF | **\$42**

Glacier 51 toothfish, cavalo nero, turnip,
truffles, salted egg yolk veloute GF | **\$48**

Lemon and herb roasted chicken breast,
polenta galette, wilted garlic kale, pickled onions,
tomato and capsicum hogao sauce | **\$47**

Turnip and potato gratin, grilled leeks,
Tuscan lentil purée, pickled baby vegetables,
heirloom carrots, vegan jus GF LF VG | **\$40**

DESSERTS

Nutella cheesecake, strawberry,
coffee crumb, sour cream, cocoa nibs V | **\$20**

Spiced hibiscus pear, black sesame
cremeux tart, balsamic and Pedro Ximénez
ice cream, saffron floss, rosella V | **\$20**

Chef's selection of decadent desserts V | **\$20**

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.