

KAMBARANG SEASONAL MENU

5 COURSE TASTING MENU

RAW ROTTNEST ISLAND SCALLOPS,
soured Geraldton wax cream, sea parsley and apple dressing,
frozen fennel juice

SHARK BAY BLUE SWIMMER CRAB,
avocado, preserved kohlrabi, sea blight, macadamia, finger lime

BERKSHIRE PORK,
sweet white onion, sour quandong and mustard

WOOD GRILLED BEEF,
Jerusalem artichoke , salt bush, dripping emulsion, red wine syrup

WHIPPED BAHEN & CO CHOCOLATE,
Deborah Lake salt caramel, wattle seed cream

5 course tasting menu
\$145 per person

Vegetarian 5 course tasting menu also available
\$125 per person

Sommelier's matched Western Australian wines
\$95 per person

Sommelier's matched premium wines
\$145 per person

Native Australian non-alcoholic beverage pairing
\$45 per person