



## Starters

|  |     |       |
|--|-----|-------|
| Cheese on toast – crostini, triple cream brie, local honey, shaved Ferguson Valley truffle | V   | 18.50 |
| <i>Smallwater</i> Marron bisque, tarragon cream  |     | 12.50 |
| Pate, homemade chutney, toasted baguette   | GFO | 15.50 |
| Scallops, Jerusalem artichoke puree, pancetta, fried enoki                                 | GF  | 17.50 |

## Mains

|   |    |    |
|---|----|----|
| <i>Smallwater</i> Chardonnay Marron pie, pomme puree, fennel, tomato, green beans, herb oil                           |    | 42 |
| Lamb rump, sweet potato, braised red cabbage, cardamom jus, tomato and pine nuts                                      | GF | 39 |
| Pan fried gnocchi, roast pumpkin puree, mushrooms, crispy prosciutto, rocket and shaved Ferguson Valley Black Truffle |    | 38 |

## Desserts

|  |  |    |
|--|--|----|
| Warm ginger pudding, poached pear, butterscotch sauce, cream                               |  | 14 |
| White chocolate & vanilla tart, rhubarb poached in Oakway Estate Am'arie sparkling, ginger |  | 15 |

*Cambray* Cheese board (good to share between 2) 34.50  
60 gms each: Cream Brie, Cheddar & Blackwood Blue

|                                     |   |
|-------------------------------------|---|
| French press Coffee, 4Shot Balingup | 5 |
| Black leaf Tea                      | 4 |

Please note the menu changes frequently, depending on supply.  
All dietary requirements catered for, but pre-booking is essential, please call ahead for options. Kids menu available on request.

GF Gluten Free

GFO Gluten free option

V vegetarian