

TO SHARE

Bunker Bay antipasto plate (GFO) 26

Margaret River charcuterie, Australian cheeses, pear chutney relish, red wine salt crusted Capel butter, chutney, Yallingup wood fired organic bread

ENTREES

Soup of the day 15

House-made each day from local market produce served with Yallingup wood fired organic sourdough and Capel butter

Margaret River farm smoked ham hock croquettes 17

Smoked ham hock, WA Royal Blue potato, sauerkraut and a grain mustard sauce

Seared scallops (GFO) 22

Scallops seared in butter, Bridgetown celeriac puree, lentils, speck, Big Red chorizo and chili crumbs

Coddled egg (V,GF) 15

Busselton free-range egg, cooked in its shell, served on a light creamy vegetable bouillon

House cured Huon River salmon. (GF,H) 21

Huon salmon cured with lemon, apple sake compressed cucumber, wakame, citrus foam, wasabi mayonnaise

(GF) = Gluten Free

(GFO) Gluten Free on request

(V) = Vegetarian

(D) = Dairy Free

(H) = Healthy choice

MAINS

WA market fish (GF) 43

Market fresh fish sourced by our chefs locally each day, prepared in a variety of ways with in season produce. Please ask our team for today's dish

Cone Bay barramundi (H,GFO) 39

Oven-roasted Cone Bay barramundi, ratatouille, The Grover's olive oil, capsicum emulsion, chick pea arancini, horseradish and spinach aioli

Mount Barker chicken breast (GF,H) 36

Free range chicken breast cooked in a classic white wine pot roast, root vegetables, crisp potato and salsa verde

Ricotta gnocchi (V) 28

House-made ricotta gnocchi, hand rolled fresh daily, with a creamy wild mushroom broth and shaved parmesan

Tender Ridge beef eye fillet (GF) 48

WA Tender Ridge beef fillet cooked to your liking with rustic fondant potato, vegetables and port jus

SIDES

Buttered locally grown baby carrots (V,GF,D) 8

WA green beans with toasted almonds (GF,V,H) 8

Potato chips, rosemary salt, aioli (GF,V,D) 8

WA mixed salad greens with verjuice dressing (GF,V,D,H) 8

DESSERTS

Classic vanilla bean crème brûlée (V) 16

Mixed berries, almond tuille

Seasonal fruit clafoutis (V,H) 16

Vanilla ice-cream

Chili chocolate brownie (V) 16

Berries, chocolate chantilly cream, truffles

Pastry chef's cake of the day (V) 16

Vanilla cream and fresh berries

Simmo's local ice-cream and sorbet (choice of two) 13

*Chocolate, Vanilla Bean, Rum and Raisin, Honeycomb,
Mango & Passionfruit sorbet, Raspberry sorbet, Lemon sorbet*

Indulge in a dessert and you'll donate \$1 to the AccorHotels Community Fund to help us build healthy families through our partners AIME Mentoring, Garvin Institute of Medical Research, Kokoda Youth Foundation and Lifeline. Thank you for your sweet contribution in creating a positive change in our communities.