

# west

## KITCHEN & BAR

### DINNER

#### SMALL

|                                                                                            |      |
|--------------------------------------------------------------------------------------------|------|
| Lawley's Bakery Rye and Caraway Sourdough with Native Dukkha and Balsamic Truffle (V)(VEG) | \$14 |
| Cauliflower Pakora, Wattle Seed Puree, Smoked Macadamia, Native Greens (V)                 | \$26 |
| Spicy Chorizo, Salsa, Chimichurri, Sourdough                                               | \$26 |
| Confit Lamb Rib, WA Elixir Honeycomb, Fennel, Pea and Warrigal, Native Dukkha              | \$27 |
| Peppermint Cured Gingin Duck Breast, Davidson Plum, Potato, Beans, Radish, Macadamia       | \$28 |
| Rottneest Island Sword Fish, Preserved Lime, Lemon Aspen Vinaigrette, Pico De Gallo (A)    | \$28 |

#### LARGE

|                                                                                            |      |
|--------------------------------------------------------------------------------------------|------|
| Homemade Salt Bush Gnocchi, Smoked Garlic Cream, Macedoine Vegetables, Macadamia, Parmesan | \$37 |
| Wonil Soft Shell Crab Burger, Peppermint Emulsion, Beetroot Relish, Onion Rings (I)        | \$35 |
| Crispy Pork Belly, Maple Pumpkin, Karkalla Salsa, Native Citrus Caramel, Calvo Nero Pesto  | \$40 |
| WA Barramundi, Sea Purslane Veloute, Pumpkin Croquette, Broccolini, Herb Oil (A)           | \$42 |
| Harvey Beef Tritip, Beef Shin Croquette, Parsnip Silk, Pepperberry Jus                     | \$45 |
| Sous Vide Chicken Breast, Bush Tomato Crème, Zucchini and Fennel Salad, Truffle Oil        | \$40 |
| Chilli and Rosemary Eggplant, Pea Emulsion, Skordalia, Herb Oil (V)                        | \$32 |
| Vegetarian Lasagna, Napoletana, Parmesan (V)                                               | \$36 |

#### SIDES

|                                                                       |      |
|-----------------------------------------------------------------------|------|
| Heirloom Tomato and Bocconcini Salad, Herbs and Balsamic Truffle (V)  | \$16 |
| Seasonal Leaves, Pumpkin, Olives, Fennel, Citrus Vinaigrette (V)(VEG) | \$14 |
| Thick Cut Fries with Aioli (V)(VEG)                                   | \$14 |
| Sauteed Seasonal Vegetables(V)                                        | \$14 |

Seafood Origin: (A) – Australian, (I) – Imported, (M) - Mixed

V = Vegetarian

VEG = Vegan

Our menu and kitchen contain multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

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## DESSERTS

|                                                                   |      |
|-------------------------------------------------------------------|------|
| Pain Perdu, Lemon Myrtle Cream, Poached Pear, Macadamia (V)       | \$18 |
| Chocolate Mousse and Wattle Seed Yoghurt, Walnut Brittle, Cocoa   | \$18 |
| Fruits Flambe, Peppermint Gum, Brandy, Vanilla Bean Ice Cream (V) | \$20 |
| Cheese Board of Brie, Cheddar, Blue Cheese and Condiments (V)     | \$22 |

## ICE CREAM AND SORBET

1 scoop: \$7    2 scoops: \$11    3 Scoops: \$14

Lemon Sorbet (VEG)

Vanilla Bean

Strawberry

Chocolate

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