

## TO START

Grilled artisan house baked sourdough, York nut romesco	8
Homemade potato gnocchi, Swiss brown, peas, asparagus, beurre noisette, pecorino	16
Seared tuna loin, golden miso, sesame, yuzu, wasabi, sea grapes, cucumber and radish	18
Venison pithivier, beetroot, micro celery, Cumberland jelly, shiraz jus	18
Poached rabbit and bacon roulade, carrot, French mustard, game jus	18
Shark Bay scallops, Irish black pudding, apple, petit herbs	22
Oyster Kilpatrick	1/2 Dozen 28      Dozen 54
Oyster Natural, Mignonette, Marie Rose or Ponzu	1/2 Dozen 24      Dozen 48

## MAIN

Grain fed South Western beef fillet, WA scampi, king oyster mushroom, béarnaise	45
Duo of fresh market fish, silverbeet, salsa verde, swordfish bacon	45
Spring Valley lamb rack, minted citrus yoghurt, eggplant, Jingilli EVOO	42
300g veal ribeye, field mushroom, gratin dauphinoise, baby English spinach	45
Asian marinated pork belly, pineapple, chilli, scallop, edamame bean	38
Golden beetroot, cauliflower, baby fennel, smoked tomato, cauliflower, parsley	32
Chorizo stuffed free-range chicken breast, polenta, capsicum, herb oil	36

## SOMETHING TO SHARE

Muscats Seafood Tower (serves 2)	120
Chilled half crayfish, grilled market fish, Shark Bay scallops, fresh oysters, tiger prawns green salad, fries, aioli	
Muscats Steak Board (serves 2)	120
850g grain fed 90-day ribeye, charred greens, mushroom, tomato, roast butternut pumpkin, rosemary and garlic duck fat kipfler potato, jus <i>(Please allow 45 mins for mr-m)</i>	

## SIDES

Duck fat kipfler potatoes, rosemary and garlic	10
Fries, parmesan, rosemary salt, aioli	9
Roasted butternut pumpkin, baby heirloom carrot, labneh	12
Charred broccolini, herb butter	10
Pan tossed green salad of kale, asparagus, zucchini, snow pea, house bacon, poached egg	14

gluten free, dairy free, vegetarian, vegan, gluten free options available      15% surcharge applies on WA and National Public Holidays.

Please note that menu items may contain traces of nuts, eggs, soy, wheat, seeds and other allergens. Due to the nature of restaurant meal preparation and possible cross-contamination, the Vines Resort is unable to guarantee the absence of the above ingredients in its menu.



MUSCATS

wine and dining