

TO START

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| 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 |
| Chilli and garlic prawn linguini with herb oil | | 18 |
| Poached rabbit and bacon roulade, carrot, French mustard, game jus | | 18 |
| Shark Bay scallops, Irish black pudding, apple, petit herbs | | 22 |
| Oyster Kilpatrick | ½ Dozen 28 | Dozen 54 |
| Oyster Natural, Mignonette, Marie Rose or Ponzu | ½ Dozen 24 | Dozen 48 |

MAIN

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| 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 |
| Chinese 5 spice duck breast, butternut, roast heirloom root vegetable, red wine & blackberry jus | 42 |
| Asian marinated pork belly, pineapple, chilli, scallop, edamame bean | 38 |
| Golden beetroot, cauliflower, baby fennel, smoked tomato, parsley | 32 |
| Grilled half baby chicken lightly smoked, sweetcorn salsa, saltbush, fermented red cabbage | 36 |

SOMETHING TO SHARE

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| 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

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| 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 |
| Summer salad, mixed leaves, cucumber, olives, tomato, house dressing | 10 |

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.

September 21