

Three Course Seasonal Menu | 90

APERITIF

Oyster ponzu	6.5
Tomato ricotta cannoli	10
Abrolhos Island scallop confit lemon	12
Augusta green lip abalone seaweed butter	18
Belvidis rabbit soft egg gribiche sourdough	14

ENTRÉE

Heirloom carrots black garlic chèvre linseed
Wedge Island octopus marigold confit tomato
Tiger prawns cucumber kimchi mizuna
Chicken liver parfait rhubarb crisp bread
Smoked kangaroo blood plum kale parsnip

MAIN

Eggplant shimeji tukudani furikake
WA fish celeriac salsa verde almond
Arkady lamb pumpkin falafel labneh pomegranate
Futari wagyu onion red wine jus

DESSERT

Pear Brazil nut vanilla ganache
Chocolate persimmon wattleseed
Lemon verbena meringue

SIDES

Garden leafy greens honey dressing	16
Roasted potatoes romesco almond	16
Baby gem bagna càuda red currant pinenut	16

CAPE LODGE

We acknowledge the Wadandi people, the Traditional Owners of the land and waterways on which we operate. We pay our respects to Elders past, present and emerging.

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