



Winter Menu

Bookings & Enquiries: +61 8 9573 3777

SOUP

MOROCCAN HARRIRA SOUP

\$8

BUTTERNUT SQUASH & COCONUT MILK SOUP

\$8

APPETIZERS

GOAT CHEESE & WALNUT PARCEL WITH MARINATED CHERRY TOMATO PICKLED CUCUMBER, ROASTED ALMONDS, SEASONAL LEAVES IN OLD AGE BALSAMIC DRESSING

\$13

EL CABALLO CAESAR SALAD – HERB GRILLED CHICKEN, SHAVED PARMESAN, CHERRY TOMATO, POACHED EGG & ANCHOVY DRESSING

\$12

SALT BAKED BEETROOT & BOCOCCHINI CHEESE SALAD, GRILLED ARTICHOKE, ROCKET LEAVES, CABERNET SAUVIGNON DRESSING (V)

\$12

PASTA - SELECTION

SPAGHETTI / PENNE / LINGUINI

CHOOSE YOUR FAVORITE SAUCE

\$27

BOLOGNESE

MINCED BEEF AND TOMATO SAUCE

CARBONARA

BACON MUSHROOM & CREAM SAUCE

ARRABBIATA (V)

SPICY TOMATO SAUCE WITH GARLIC VIRGIN OLIVE OIL

POMODORO & BASIL (V)

FRESH TOMATO, GARLIC, BASIL AND VIRGIN OLIVE OIL



Winter Menu

Bookings & Enquiries: +61 8 9573 3777

RISOTTO

POMODORO CAPSICUM & PRAWN RISOTTO

\$29

EARTHY WILD MUSHROOM RISOTTO, PARMESAN CRISP & SHISHO CRESS (V)

\$27

MAIN

PANCETTA WRAPPED HAKE FILET, CRAB MASH, SAUTÉ SPINACH WITH CREAMY BABY LEEKS & SEA FOOD FOAM

\$34

DUO OF OZ LAMB CUTLETS, SLOW ROASTED SHOULDER WITH PROVENCAL' RATATOUILLE, ROSEMARY NEW POTATO, ROASTED GARLIC & SHIRAZ REDUCTION

\$38

SIMPLY CHAR-GRILL PORTERHOUSE WITH SEASONAL VEGETABLE & ROASTED HERB POTATO

\$37.50

LIGHT CREAMY CHICKEN FRICASSEE SERVED WITH FORESTER OF WILD MUSHROOM & NEW POTATO

\$37

DESSERT

CRÈME BRULEE SELECTION - CHECK WITH SERVER FOR TODAY'S FLAVORS

\$8.50

CINNAMON APPLE CRUMBLE

\$8.50

TIRAMISU

\$10

SEASONAL FRUIT PLATTER

\$9.50