



ELIZABETH QUAY | 7 DAYS | LUNCH + DINNER

@THEREVELEY | #THEREVELEY

THEREVELEYBAR.COM.AU

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DINING ROOM MENU  
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**STARTERS**

<b>BREAD IN COMMON SOURDOUGH</b>	5
MELIA EXTRA VIRGIN OLIVE OIL, FIG BALSAMIC	
<b>FRESHLY SHUCKED AUSTRALIAN OYSTERS</b>	5 Shot   ½ Doz 24   Doz 44
NATURAL OR BLOODY MARY SHOTS	
<b>MARINATED OLIVES</b>	8
LEMON ZEST, ROSEMARY	
<b>BAKED BABY HEIRLOOM PUMPKIN</b>	18
BOOKARA GOATS MILK YOGHURT, CANDIED WALNUTS, SAGE OIL <i>GF</i>	
<b>SHARK BAY BLUE SWIMMER CRAB RISOTTO</b>	20/38
PEAS, SPRING ONION, DAVIDSON PLUM, MASCARPONE <i>GF</i>	
<b>BLACK ANGUS STEAK TARTARE</b>	20
PARMESAN ANCHOVY CRACKERS, HORSERADISH, CURED EGG YOLK <i>GF</i>	
<b>FREMANTLE TUNA CARPACCIO</b>	19
FRIED CAPERS, DRIED BLACK OLIVE, FINGERS LIME, SHAVED BOTTARGA <i>GF DF</i>	
<b>JINDONG FREE RANGE HAM HOCK TERRINE</b>	19
PEA PUREE, CELERIAC REMOULADE, PICKLED RADISH <i>GF DFO</i>	

## MAINS

<b>BAKED SAGE GNOCCHI</b>	<b>30</b>
MUSHROOMS, SMOKED BUFFALO RICOTTA, TRUFFLE OIL, BLACK CABBAGE	
<b>BOUILLABAISSE</b>	<b>36</b>
SHARK BAY TIGER PRAWNS, CLAMS, SCALLOPS, SAFFRON ROUILLE, TOMATO <i>DF</i>	
<b>HARVEY BEEF BRISKET</b>	<b>36</b>
SALT BUSH SALSA VERDE, BONE MARROW, GRILLED SHALLOT JAM <i>GF DF</i>	
<b>CONE BAY BARRAMUNDI</b>	<b>37</b>
JERUSALEM ARTICHOKE, WARRIGUL GREENS, MACADAMIA, VERJUICE <i>GF DF</i>	
<b>DUCK CASSOULET</b>	<b>38</b>
CANNELLINI BEAN, TOULOUSE SAUSAGE, PANCETTA <i>GFO</i>	

## THE GRILL

<b>250g MARGARET RIVER BLACK ANGUS RUMP STEAK</b>	<b>40</b>
<b>250g BUTTERFIELD FILLET STEAK</b>	<b>44</b>
ALL STEAKS SERVED WITH PARIS MASH, ROCKET & MICRO RADISH SALAD	
CAFÉ DE PARIS BUTTER	5
KAMPOT PEPPERCORN SAUCE	5
RED WINE JUS	5

## SIDES

<b>HAND CUT CHIPS</b>	<b>10</b>
ROASTED GARLIC MAYONNAISE <i>DF</i>	
<b>ICEBERG LETTUCE</b>	<b>10</b>
RADISH, MICRO FENNEL, ROASTED LEMON OIL <i>GF DF</i>	
<b>STEAMED SOUTHERN FOREST GREENS</b>	<b>10</b>
BUFFALO MOZZARELLA, BLACK GARLIC BUTTER <i>DF</i>	

## DESSERT

<b>BLUEBERRY PANNA COTTA</b>	<b>16</b>
LICORICE GEL, FROMAGE BLANC ICE CREAM <i>GF</i>	
<b>BOURBON APPLE CRUMBLE</b>	<b>16</b>
SPICED VANILLA BEAN ICE CREAM, CANDIED PEACANS	
<b>BAHEN ORGANIC CHOCOLATE DELICE</b>	<b>16</b>
SOUR CREAM ICE CREAM, SALATED CARAMEL PEANUTS <i>GF</i>	
<b>DESSERT TASTING PLATE</b>	<b>28</b>
SELECTION OF OUR DESSERTS <i>GFO</i>	
<b>CHEESE PLATE</b>	<b>28</b>
CHEFS SELECTION OF TWO CHEESES WITH ACCOMPANIMENTS <i>GFO</i>	
<b>SINGLE SERVE CHEESES AVAILABLE</b>	<b>16</b>

