



ELIZABETH QUAY | 7 DAYS | LUNCH + DINNER

@THEREVELEY | #THEREVELEY

THEREVELEYBAR.COM.AU

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DINING ROOM MENU

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STARTERS

TOASTED BAGUETTE	5
MELIA EXTRA VIRGIN OLIVE OIL, FIG BALSAMIC	
FRESHLY SHUCKED AUSTRALIAN OYSTERS	5EA ½ Doz 24 Doz 44
NATURAL	
DUCK LIVER PARFAIT	18
KUMQUAT CHUTNEY, HOUSE BRIOCHE <i>GFO</i>	
GRILLED LOCAL OCTOPUS	18
CARROT PURÉE, CHORIZO, SQUID INK TAPIOCA, OLIVES, FINGER LIME <i>GF</i>	
BUFFALO RICOTTA & TUSCAN CABBAGE ROTOLO	19
TOMATO BASIL COULIS, PUFFED GRAIN GRANOLA, AMARETTI BISCUIT	
SHARK BAY BLUE SWIMMER CRAB RISOTTO <i>GF</i>	20/38
LEMON MYRTLE, PEAS, DILL, SPRING ONION, MASCARPONE	
BLACK ANGUS BEEF TARTARE <i>GFO</i>	20
WASABI CRÈME FRAÎCHE, EGG YOLK, PONZU CAVIAR, GAME CHIPS	

MAINS

BAKED RICOTTA & POTATO GNOCCHI	32
BOOKARA GOATS CURD, RAINBOW CHARD, PINE NUT CRUMBLE	
BOUILLABAISSE	36
SHARK BAY TIGER PRAWNS, CLAMS, SCALLOPS, SAFFRON ROUILLE, TOMATO	
LINLEY VALLEY PORK BELLY	36
NETTLE PURÉE, BAKED FENNEL, RED APPLE, PINK PEPPERCORN	
GOLD BAND SNAPPER	37
CITRUS BRAISED ENDIVE, CURRIED CAULIFLOWER, MUSCATELS	
BLACKWOOD VALLEY LAMB RACK	38
LAMB BELLY, GOLD BEETROOT, PISTACHIO SOIL, MINT JUS, PEA SHOOT	

THE GRILL

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

SIDES

HAND CUT CHIPS	10
ROASTED GARLIC MAYONNAISE	
ROASTED HEIRLOOM CARROTS	10
HARISSA LABNE, SUMAC	
SEASONAL GREENS	10
FENNEL, ORANGE HERB SALAD	

DESSERT

BAHEN ORGANIC CHOCOLATE DELICE	16
SOUR CREAM ICE CREAM, SALTED CARAMEL PEANUTS <i>GF</i>	
MANGO & YOGHURT MOUSSE	16
PINEAPPLE SORBET, COCOA BUTTER, PASSIONFRUIT GEL <i>GF</i>	
RHUBARB MERINGUE	16
BLACK SESAME ICE CREAM, CANDIED HIBISCUS <i>GF</i>	
DESSERT TASTING PLATE	28
SELECTION OF OUR DESSERTS	

WA CHEESES

CHEESE PLATE	28
CHEFS SELECTION OF TWO CHEESES WITH ACCOMPANIMENTS	
SINGLE SERVE CHEESES AVAILABLE	16

