

THE
Reveley
EST. 2016

STARTERS

TOASTED BAGUETTE	5
MELIA EXTRA VIRGIN OLIVE OIL, FIG BALSAMIC	
FRESHLY SHUCKED AUSTRALIAN OYSTERS	½ Doz 24 Doz 44
NATURAL	
ARTICHOKE NIÇOISE	18
ZUCCHINI, EGG, BLACK OLIVE, TOMATO, GREEN BEANS	
SPRING VEGETABLE RISOTTO	18/36
NATIVE HERBS, LEMON, MASCARPONE	
PERTH HILLS ASPARAGUS GAZPACHO	20
JAMON, ORANGE, PEAR, CURED TUNA	
GERALDTON KINGFISH	20
POMEGRANATE, DAIKON SALAD, LEMON OIL, SUMAC	
BLACK ANGUS STEAK TARTARE	22
BULGOGI, TOGARASHI, MELON, PICKLED YOLK, GAME CHIPS	

MAINS

BUFFALO RICOTTA GNOCCHI	33
TALEGGIO SAUCE, APPLE, WALNUT, PEA SPROUTS	
SHARK BAY TIGER PRAWN CHOWDER	36
MUSSELS, PIPPI CLAMS, SAFFRON POACHED KIPFLER	
LINLEY VALLEY PORK BELLY	36
ABROLHOS ISLAND SCALLOPS, CORN, HEIRLOOM BEETROOT, APPLE	
CONE BAY BARRAMUNDI	38
MOJAMA, WARRIGAL GREENS, BEANS, RED WINE JUS, CELERIAC PURÉE	
AMELIA PARK LAMB RUMP	38
VANILLA PEAR, PEAS, COFFEE JUS, CACAO	

THE GRILL

250G MARGARET RIVER BLACK ANGUS RUMP STEAK 44

250G BUTTERFIELD FILLET STEAK 46

STEAKS ARE SERVED WITH BLACK TRUFFLE MASH, ROCKET & MICRO RADISH SALAD
AND YOUR CHOICE OF EITHER ;
CAFÉ DE PARIS BUTTER, KAMPOT PEPPERCORN SAUCE, RED WINE JUS

SIDES

HAND CUT CHIPS 10
ROASTED GARLIC MAYONNAISE

ASPARAGUS 10
YUZU, SORREL, CRÈME FRAÎCHE

SPRING VEGETABLES 10
CANDIED WALNUTS, PEA PURÉE

DESSERT

BAHEN ORGANIC CHOCOLATE DELICE	16
SOUR CREAM ICE CREAM, SALTED CARAMEL PEANUTS	
LEMON SET CREAM	16
MILK MERINGUE, RASPBERRY SORBET, RED FRUIT	
CHARCOAL SPONGE	16
HONEYCOMB, SESAME TUILE, MATCHA, VANILLA ICE CREAM	
DESSERT TASTING PLATE	28
SELECTION OF OUR DESSERTS	
CHEESE PLATE	28
CHEFS SELECTION OF TWO CHEESES WITH ACCOMPANIMENTS	
SINGLE SERVE CHEESES AVAILABLE	16