



ELIZABETH QUAY | 7 DAYS | LUNCH + DINNER

@THEREVELEY | #THEREVELEY

THEREVELEYBAR.COM.AU

.....
DINING ROOM MENU
.....

**THE REVELEY USE THE FRESHEST INGREDIENTS,
WE ARE PROUD TO SUPPORT THESE LOCAL BUSINESSES;**

CAMBRAY FARMHOUSE DAIRY, NANNUP WA

FAMILY RUN BUSINESS, HAND-MADE CHEESES USING COW AND SHEEP MILK

IRONGATE WAGYU, KALGAN RIVER REGION, ALBANY WA

OWNED BY THE GILMORE FAMILY, LOCATED IN THE LUSH RIVER REGION WITH AN ABUNDANT WATER SUPPLY AND EXCELLENT GRAZING LAND

DEAN'S BEES, MOUNT LAWLEY WA

HOBBY BEEKEEPER WHOSE BEE'S PRODUCE DELICIOUS RAW HONEY

STARTERS

TOASTED BAGUETTE	5
MELIA EXTRA VIRGIN OLIVE OIL, FIG BALSAMIC	
FRESHLY SHUCKED AUSTRALIAN OYSTERS	½ Doz 24 Doz 44
NATURAL	
LOCAL STONE FRUIT & BURRATA	20
SEASONAL STONE FRUIT, SOFT ITALIAN CHEESE, BASIL OIL, GRANOLA	
SOUTH WEST YABBY & VONGOLE LINGUINE	21 40
HANDMADE PASTA, WHITE WINE, CHILLI, GARLIC, PARSLEY	
ABROLHOS ISLAND SCALLOPS	21
PEA PURÉE, RADISH, PETIT HERBS, JAMON, NATIVE SUCCULENTS	
IRONGATE WAGYU STEAK TARTARE	22
PARMESAN FOAM, BASIL OIL, BLACK OLIVE, DIJON MUSTARD, GAME CHIPS	

MAINS

BAKED RICOTTA GNOCCHI TOMATO SUGO, PEA SHOOT, TOASTED HAZELNUTS, BASIL	33
LINLEY VALLEY PORK BELLY CORN PURÉE, ABROLHOS ISLAND SCALLOPS, HEIRLOOM BEETROOT, PINK LADY APPLE	36
CONE BAY BARRAMUNDI POTATO PURÉE, SCAMPI CAVIAR, MOJAMA, LEMON, COFFEE	38
AMELIA PARK LAMB RUMP HARISSA, EGGPLANT, BOOKARA GOATS CURD, CITRUS, GREEN BEANS, ALMONDS, SPICED JUS	38
AUSTRALIAN SEAFOOD PLATTER ASK YOUR WAITER FOR TODAY'S MARKET SEAFOOD	120

THE GRILL

250g IRONGATE WAGYU RUMP STEAK (350 DAY GRAIN FED)	44
300g AMELIA PARK SCOTCH FILLET STEAK (90 DAY GRAIN FED)	46
400g STIRLING RANGES NEW YORK STRIP ON THE BONE (30 DAY DRY AGED)	50

STEAKS ARE SERVED WITH FAT CHIPS & MESCULIN LEAF WITH FRENCH ONION DRESSING
AND YOUR CHOICE OF EITHER ;
CAFÉ DE PARIS BUTTER, KAMPOT PEPPERCORN SAUCE, RED WINE JUS

SIDES

FAT CHIPS ROASTED GARLIC MAYONNAISE	10
MIXED LEAF SALAD RADISH, NATIVE SUCCULENTS	10
STEAMED GREEN BEANS TOASTED ALMONDS, MOUNT LAWLEY HONEY	10

THE
Reveley
EST. 2016

DESSERT

HONEY CAKE ROASTED CORN ICE CREAM, HONEY & THYME POPCORN	16
CHOCOLATE MOUSSE CHERRY SORBET, LAVENDER MACARON	16
CRÈME BRÛLÉE ORANGE SORBET, MERINGUE, LEMON CURD	16
DESSERT TASTING PLATE CHEFS SELECTION OF OUR DESSERTS	28

CHEESE (CAMBRAY CHEESE, NANNUP, WA)

CUNDINUP CREAM BRIE HONEYCOMB, SEEDED LAVOSH	14
BLACKWOOD BLUE QUINCE PASTE, FRUIT BREAD	14
GOUDA HOUSE CHUTNEY, FRESH CIABATTA	14
CHEESE PLATE YOUR CHOICE OF ANY THREE CHEESES WITH ACCOMPANIMENTS	30

THE
Reveley
EST. 2016