

BANGALAY DINING

DINNER MENU 6PM - 9PM

Sourdough with housemade butter or seaweed butter | 5 per serve

TO SHARE

Marinated Kangaroo Valley olives with thyme, mandarin peel, garlic | 8

Rock oysters with mignonette dressing | 4.5 each

Smoked chicken cigars, nettle aioli, fine herb salad | 12

Sardines, fried sourdough, pickles, saffron custard | 12

ENTREE

Summer corn, clams, cured egg yolk | 18

Watermelon, fermented macadamia, native mint | 18

Kangaroo, bunya bunya, salt bush | 19

Lightly cured kingfish, cucumber, finger lime and dill | 18

Spanner crab, fennel, apple, blackened blood lime | 22

MAIN

Coral Trout, snow peas, zucchini flower, asparagus | 36

John Dory, Geraldton wax burnt butter, charred leek, watercress | 36

Angus scotch, dauphinoise potato, bone marrow pudding | 36

Poussin breast, polenta, corn and wheat ragout | 36

Organic cabbage, cheddar, saltbush, elderflower, walnuts | 32

SIDES | 10

Organic salad leaves, white balsamic | roast potatoes, rosemary |

Charred carrots, hazelnuts, thyme | seasonal vegetables