

SMALL PLATES

Chicken liver parfait, 18th century chutney, & crisp bread | \$16

***Wild mushroom tartlet, garlic, feta, rocket salad & truffle crumb | \$18

***Grilled chicken & pear salad, pecan, capsicum, feta & rocket | \$18

Beef tartare, capers, cornichons, shallots, egg yolk, bread crisp | \$18

Pork belly confit, cauliflower, pear & Brussels sprout | \$18

***Poached tiger prawns, coconut with tomato gazpacho | \$18

Shark Bay blue swimmer crab, spaghetti, chili, tomato | \$25

***Grilled Fremantle octopus, corn & cucumber, frisse, dressing | \$25

LARGE PLATES

Harvey beef burger | \$25
caramelised onion, cheddar cheese, fries & garlic aioli

***Saffron & broad bean risotto | \$28
with mushroom, radish & parmesan

Yellow fin whiting, panko crumbed, mixed leaf
salad, chips, tartare sauce & lemon | \$32

***Grilled spiced chicken | \$32
chick pea ratatouille, rocket and dried apricot

***Linley Valley pork loin | \$38
pumpkin puree, beans, nectarine & hazelnuts

***Lamb rump, tabouli salad | \$38
asparagus & tzatziki sauce

***Venison saddle, braised lentils | \$39
fig, kipfler potato & mushroom, berry sauce

Harvey eye fillet | \$45
240gr char grilled, baby potatoes, rocket salad
Steak Sauce: red wine jus, peppercorn, mushroom

*** Healthy Choice Option

BISTRO FELIX

Chef's Selection Special | \$70pp)

Three Course Sharing Style Menu

Minimum of 4 guests.

[Must pre-order]



SNACKS



Sage anchovy, lightly battered & fried, lemon | \$3.50

Basket of bread, balsamic & olive oil, salted butter | \$5

Victoria scallop & king oyster mushroom | \$6

Fresh oyster, mignonette, green & red Tabasco | \$4.30

Squid, five spiced, chili, coriander & lime | \$10

White bait tempura basket, tartare sauce & lemon | \$12

Marinated olives & chorizo | \$12

Australian prosciutto - dry cured ham | \$10

Australian bresaola - grass fed cured beef | \$10

Pork & pistachio terrine | \$10

SIDES

Shoestring fries, truffle & parmesan | \$12

Mixed leaf salad with house dressing | \$12

Duck fat baby potatoes, thyme, sea salt | \$12

Trio of green vegetable | \$12

Please inform your wait staff of any allergies prior to ordering.

DESSERT

Mango crème brulee & pistachio financier | \$16

Caramel chocolate mousse, seasonal ice cream,
yogurt foam | \$16

Rhum & sultana cake, vanilla ice cream anglaise, lemon
meringue crisp | \$16

Spiced poached peach, apple sorbet, salted caramel,
almond tuile | \$16

Frangelico affogato (hazelnut liqueur, vanilla
ice cream, espresso) | \$15

Loaded hot chocolate, bourbon, marshmallows,
chocolate buttons | \$15

Flavoured macaron \$3.5

Chocolate truffle | \$3.5

SELECTION OF CHEESES

\$10 Per Portion or all three cheeses for \$27

30g per portion, served with lavosh & green apple

Soft - D' Argental Vacherousse

Hard - Cantal Petit

Blue - Fourme d' Ambert

DESSERT BEVERAGES

Salted Caramel Alexander
(Cognac, cream, salted caramel, chocolate) | \$16

Glass of 2015 Chateau Roumieu
(Sauternes, France) \$16