

KAMBARANG SEASONAL MENU

5 COURSE TASTING MENU

RAW GERALDTON KINGFISH
preserved daikon, beach banana, fermented cucumber,
soured Geraldton wax cream

SHARK BAY BLUE SWIMMER CRAB,
avocado, kohlrabi, sea blight, native basil dashi, finger lime

BERKSHIRE PORK,
sweet white onion, sour quandong and mustard

WOOD GRILLED ARKADY LAMB,
Jerusalem artichoke , salt bush, dripping emulsion,
peppermint tree leaf dressing

WHIPPED BAHEN & CO CHOCOLATE,
river mint, wattle seed cream

5 course tasting menu
\$145 per person

Vegetarian 5 course tasting menu also available
\$125 per person

Sommelier's matched Western Australian wines
\$95 per person

Sommelier's matched premium wines
\$145 per person

Native Australian non-alcoholic beverage pairing
\$45 per person