

Two Course Seasonal Menu | 70  
Three Course Seasonal Menu | 90

#### TO START

|  |     |
|--|-----|
| Oyster   ponzu   | 6.5 |
| Abalone   seaweed butter                                     | 18  |
| Abrolhos Island scallop   macadamia   white soy   grapefruit | 12  |

#### ENTRÉE

|  |
|--|
| Pumpkin   sumac   labneh   falafel   pomegranate                   |
| Kingfish   edamane   yuzu   mirin                                  |
| Chicken liver parfait   rhubarb   crispbread                       |
| Smoked Pardoo Wagyu   horseradish fraîche   yolk   seaweed cracker |

#### MAIN

|  |
|--|
| Angelina eggplant   mushroom   furikake                  |
| WA fish   clams   cauliflower   miso   green tomato nori |
| Arkady lamb   fennel   brussel sprouts   bagna càuda     |
| Wagin duck   spinach   blood plum                        |

#### DESSERT

|   |
|---|
| Black figs   cannoli   almond praline   vanilla yoghurt |
| Passionfruit   coconut   marshmallow                    |
| Grape   guava   pistachio matcha   white chocolate      |

#### SIDES

|   |    |
|---|----|
| Potatoes   green olive tapenade   conserved lemon | 16 |
| Baby gem   toasted pine nut   marigold            | 16 |

### CAPE LODGE

We acknowledge the Wadandi people, the Traditional Owners of the land and waterways on which we operate. We pay our respects to Elders past, present and emerging.

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