RESTAURANT senses WINE BAR

A la carte

Entrees, Salad & Soup

Linley Valley Crispy Pork Belly (G) 28
Apple puree, micro herbs and tamarind chili caramel sauce

Roasted Tomatoes & Basil Soup (VG) *Team's favorite* 15
Sourdough bread **(G)**

Vegetable Tart (V)(D)(G) 26
Micro herbs & porchini, fig vincotto & balsamic dust

Wild Mushroom & Taleggio Risotto Croquette (D)(V) 28
Semi dried tomato, cheese sauce & micro herbs

Crispy Chickpea Salad(VG) 24
Kale, Avocado, chickpea, broccoli & spring onion in a miso dressing

Mains

Margaret River Wagyu Beef Cheek (D) 48
Red wine jus, gratin potato, sugar snap peas, asparagus & baby carrots

Barramundi (A) *Signature dish* 43
Miso sesame soy sauce, charred bok choy, shitake mushrooms & crushed potato

Seafood Curry (N) (M) 46
Barramundi, mussels, calamari, eggplant, green beans, spinach & cherry tomatoes on a bed of jasmine rice

Vegetable & Tofu Curry (VG)(N) *Most-loved* 40
Zuchini, eggplant, green beans, spinach, cauliflower, tomato & potato on a bed of jasmine rice

Eggplant Tonkatsu (G)(V) 30
Coated in Panko, tonkatsu sauce, cabbage apple & radish salad & steamed rice

WA Harvey Beef Scotch Fillet 56
Crushed mustard potatoes, baby carrot, broccolini, asparagus & sauce of your choice

Marigold Lamb Rump 53
Moroccan spice, crushed potato, green beans, sweet potato & mint jus

Rosemary & Fennel Porchetta 56
Wilted kale & spinach, mustard potato & apple jus

Stuffed Portobello Mushrooms (VG) 36
Pomegranate, blistered cherry tomatoes & sweet potato ribbon

Desserts

Biscoff Cheesecake (V)(G)(D) 20
Fresh strawbery, Vanilla ice cream, biscoff crumb, lemon balm and berry gel

Choux Chantily (V)(G)(D) 20
Fresh berries, vanilla custard, gold chocolate soil & lemon balm

Affogato (D)(V) 19
Espresso shot, vanilla bean ice cream topped with a macaroon

Artisan Australian Cheese Platter (D)(N)(V) 30
Selection of 3 artisan cheeses, quince paste, muscatels, lavosh

Sauces

Pepper, Mushroom, Red wine jus, Honey soy, Blue cheese, Gravy 3

Our kitchen offers products that contain peanuts, tree nuts, soy, milk, eggs, wheat, fish, shellfish, sesame seeds, lupin, & molluscs.
While we take all possible steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe for related allergies.
(V) Vegetarian (VG) Vegan (VO) Vegetarian Option (G) contain Gluten (D) contain Dairy (N) contain Nuts
Our Seafood: (A) Australian (I) Imported (M) Mixed

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RESTAURANT sen5es WINE BAR

Wines

Sparkling

	Glass	Bottle
Dunes & Greene **Sparkling Chardonnay Pinot Noir** SA	13	58
Redbank Emily **Prosecco** VIC	11.5	55
Jansz **Premium Cuvee** TAS		90
Laurent Perrier **Champaigne** FR		200

White

Sen5es **Semillon Sauvignon Blanc** WA	11	50
Brokenwood **Sauvignon Blanc Semillon** NSW	16.5	75
Vasse Felix Filius **Sauvignon Blanc Semillon** WA	19	90
Opawa **Sauvignon Blanc** NZ *Our pick*	17	85
HãHã **Sauvignon Blanc** NZ	13	65
Forest Hill **Chardonnay** WA		100
West Cape Howe “Old School” **Chardonnay** WA	16.5	75
Winery Of Good Hope **Chenin Blanc** RSA	16.5	75
Jim Barry “The Atherley” **Riesling** SA	18.5	85
Smith & Hooper **Pinot Grigio** SA	16.5	75

Red

Sen5es **Cabernet Merlot** WA	11	50
Yalumba “Samuel’s Collection” **Cabernet Sauvignon Shiraz** SA	19	90
Vasse Felix Filius **Cabernet Sauvignon** WA	19	90
West Cape Howe “Hanna’s Hill” **Cabernet Malbec** WA	16.5	75
Langmeil “Three Gardens” **GSM** SA *Our pick*	20	95
Yalumba “Samuel’s Collection” **Barossa Shiraz** SA	19	90
Kaleske Moppa **Barossa Shiraz** SA		98
Dalrymple **Pinot Noir** TAS		165

Rosé

Vasse Felix Classic **Rosé** WA	14.5	65
Arc du Soleil **Rosé** Provence FR	18	85

All ACCOR

RESTAURANT senses WINE BAR

Beverages

Beers on tap

Swan Draught	4.4%
James Squire Lashes	4.2%
Heineken	5.2%
Hahn SuperDry 3.5 low carb	3.5%



Packaged

Guinness Draught 0.0	0.0%	Magners	4.5%
Heineken 0.0	0.0%	Hyoketsu Lemon	6.0%
Yeah Buoy	0.0%	Corona Extra	4.5%
James Squire Ginger Beer	4.0%	Rekorderlig	4.0%
Vodka Cruiser Guava	4.6%	Pash Pine Crush	4.5%

Wide range of spirits available - ask our friendly team

Cocktails

Raspberry Amaretto Sour *Sweet & Fresh*
Amaretto, Bourbon, raspberry syrup, lemon juice

Honey Lemon Whiskey Sour
Bourbon, lemon juice, honey syrup

Maple Old Fashioned
Bourbon, maple syrup, angostura bitters

Flat White Martini *Bartender Signature*
Ketel One, Baileys, Mr. Black, vanilla, espresso

Spicy Margarita
Tequila, Cointreau, lime juice

Negroni
Gin, Campari, sweet vermouth

ALL COCKTAILS 26

Mocktails

Watermelon Margarita
Watermelon syrup, lime, lemonade

Shirley Temple
Grenadine, lime juice, ginger ale

ALL MOCKTAILS 18

Soft Drinks

Coke / Coke No Sugar / Sprite / Tonic	7
Juice (Orange, Apple)	8
Lemon, lime & Bitter	11

Bottled Soft Drinks

Coke / Coke No Sugar	8
Sprite	8
Bundaberg Ginger Beer	11



All ACCOR