



# VASSE FELIX

MARGARET RIVER

## TO START

House sourdough, whipped butter, curry leaf 8

Marinated olives 9

## ENTRÉE

Sautéed mushrooms, blueberry, fennel tea, fermented buckwheat 24

Stuffed quail, parmesan velouté, mustard, herb crumb 26

BBQ'd Lamb, capsicum, szechuan dressing, burnt honey glaze 27

Kingfish, horseradish crème, citrus, pumpkin seed oil 28

## MAIN

Pumpkin pie, ajo blanco, tsukudani bean sprout, seaweed verde 42

Duck croquette, braised cabbage, quince, petit basquitou 49

Beef, confit beetroot, tarragon bearnaise, stout & date sauce 56

Miso glazed fish, eggplant dashi cream, silesian dumpling 58

## SIDE

Fig, grape, stracciatella, hazelnut, lees reduction 14

Pepper leaf hashbrown, brown butter, chives, cured egg yolk 14

*Please notify wait staff of all allergies*



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## **DESSERT**

|  |    |
|--|----|
| Peach, sesame tuille, crème fraîche mousse, fig leaf oil     | 18 |
| Mango pudding, toasted rice, coconut tapioca, pandan parfait | 18 |
| Cabernet caramel, dark chocolate, salt                       | 9  |

## **CHEESE**

Cambray cheese, lavosh, malt loaf, roasted blueberry jam

One | Two | Three 19 | 36 | 49

Farmhouse Gold

Petite Fromage

Blackwood Blue

## **OTHER DRINKS**

|   |   |
|---|---|
| Coffee + tea                                    | 5 |
| Sparkling water (per person)                    | 4 |
| Capi soft drinks - yuzu, blood orange or ginger | 7 |

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