



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 fraiche 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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