



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
Pepper crusted kangaroo, macadamia, blackberry shrub, coffee oil	27
Kingfish, horseradish crème, citrus, pumpkin seed oil	28

MAIN

Cavatelli, eggplant X.O, pak choi, smoked potato mousse	42
Duck croquette, braised cabbage, quince, petit basquitou	49
Beef, confit beetroot, tarragon bearnaise, stout & date sauce	56
Fish, lemongrass broth, coconut sauce, pickled enoki	58

SIDE

Green fig, tomato, 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
Cheddar	
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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