



**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
Fish, lemongrass broth, coconut sauce, burnt eggplant puree	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
Gouda	
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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