



DINNER ON THE DECK

**FRIDAY
8 MARCH**

\$125

Long table dinner on the deck,
overlooking the Indian Ocean.

5 courses featuring the season's finest
West Australian produce, matched to
boutique local wines.

THE SHOREHOUSE


DINNER ON THE DECK

ONE

Shark Bay crab & avocado tart, compressed Donnybrook apples
NV Marchand & Burch Crémant de Bourgogne, Côte d'Or, Burgundy, France

TWO

Albrolhos Island scallops, confit black garlic & samphire
2017 Lowboi Chardonnay, Porongorup, Great Southern

THREE

Margaret River venison carpaccio, macadamia cream, blueberries, green peppercorn olive oil
2017 Dormilona Shiraz, Margaret River

FOUR

Amelia Park lamb, eggplant caponata, pea & mint pesto
2016 Lenton Brae 'Lady Douglas' Cabernet Sauvignon, Margaret River

FIVE

Blueberry + lemon myrtle cheesecake, lemon ice cream
2017 Cullen 'Late Harvest' Chenin Blanc, Margaret River