



A La Carte 4

September 9 & 10, 16 & 17, 23 & 24

Entrée

Goat's Cheese and Red Onion Tarts with Pear Salad (V)	\$12
Kingfish Crudo, Green Chilli Zhoug and Coconut (GF, DF)	\$14
Duck Sang Choy Bao (DF)	\$15

Main

Roasted Aubergine, Carrot puree, Curried yoghurt, Kale Crisp (V, GFO)	\$17
Sous Vide Fillet Steak, Mushroom and spinach (GF)	\$25
Morten Bay Bug, Mandarin and Nori Beurre Blanc, Sweet Corn Slaw (GF, NF)	\$25

Sides

Confit Garlic Mash. (GF, DFO, V, NF)	\$7
Broccolini with Brown Butter and Smoked Almonds. (GF, DFO, V)	\$7
Za'atar Roasted Baby Carrots. (GF, DF, V, VGN, NF)	\$7

Dessert

Lemon and Ricotta Cake (NF)	\$11
Rhubarb and Custard Pannacotta with Gingerbread (NF, GFO)	\$12
Black Rice Pudding with Caramel Banana (DF)	\$11

GF-Gluten Free. DF-Dairy Free. V-Vegetarian. VGN-Vegan. NF-Nut Free. O-Option Available

Please be advised that we cannot accept any tips from our customers, if you are impressed with the service, we please ask that you leave feedback by emailing epicure@srtafe.wa.edu.au.