



Field & Flame

Epicure Bistro Menu, Tuesday 11 & Tuesday 18 August 2026

\$55 PER PERSON

ENTRÉE

King Prawn GF · A

Cauliflower purée, brown butter, crisp pancetta

Duck Liver Parfait

Quince gel, toasted brioche, pickled shallot

(This dish is not recommended for pregnant guests)

Wild Mushroom & Thyme Arancini V

Wilted spinach, truffle oil, pecorino, truffle aioli, parmesan crisp, fresh Manjimup black truffle

MAIN

Chicken Ballontine

Fontina & sage stuffing, roasted pumpkin purée, char-grilled asparagus, roasted chicken glaze, fresh Manjimup black truffle

Pan-Seared Barramundi GF · A

Saffron beurre blanc, fennel purée, confit vine-ripened cherry tomatoes

Eggplant Parmigiana V · GF

Fresh mozzarella, basil, tomato sugo

DESSERT

Dark Chocolate Délice V

Blood orange gel, hazelnut praline, tuile

(Contains nuts)

Lemon Myrtle Crème Brûlée V

Shortbread

(Contains nuts)

Gluten-Free Rhubarb & Almond Cake V · GF · DF

Ginger coconut ice cream, poached rhubarb

Tags reflect each dish exactly as described above — no substitutions or swaps are available on this menu.

All dishes are prepared in a kitchen that also handles nuts, egg, gluten, shellfish and fish — please speak to your server about any allergy before ordering.

V Vegetarian **VGN** Vegan **GF** Gluten Free **DF** Dairy Free **NF** Nut Free
A Seafood – Australian Origin **O** Option Available

Please be advised that we cannot accept any tips from our customers, if you would like to leave some feedback, please Scan the QR with your smart phone below and let us know what you enjoyed about your dining experience or where you feel we could make some improvements.

