



KNEE DEEP
in Margaret River



Trust The Chef™

The menu is based around quality artisanal produce that is seasonal, ethically harvested and locally sourced where possible. The food is modern Australian.

“Trust The Chef”™ allows diners the opportunity to experience everything this menu represents with the chefs taking control, and guiding you through their favourite dishes of the day.

“Trust The Chef”™ must be ordered by the whole table. Please inform us of any dietary requirements when placing your order.

Trust The Chef™ four course menu	\$70
Wine matching	\$30
Driver’s matching	\$15





Entrée

Pearl barley, warrigal green, smoked almond, black garlic
\$18

Raw Harvey bay scallop, radish, finger lime, salad snow
\$18

Raw kingfish, anise oil, cucumber, desert lime, buttermilk
\$20

Pemberton marron, brown butter, avocado, lemon myrtle
\$25

Main

Beetroot, local cherries, crème fraîche, herbs
\$34

Local fish, kombu broth, ginger, sushi rice, Chinese cabbage
\$42

Roasted duck breast, black garlic, spring onion, radish, Gascony butter
\$40

Harvey beef rump, smoked eggplant puree, onions
\$45

Sides

Our bread & butter
\$9

Leaf salad, grilled peach
\$14

Kipfler potatoes, parsley, garlic
\$14

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Desserts

Grilled cherries, preserved roses, rye, cultured cream
\$20

Peach, cream, yuzu, mint
\$20

Knee Deep cheese selection
\$30

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Dessert wine

2015 Knee Deep late harvest Sauvignon Blanc **Glass 10** **Bottle 28**

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Coffees

Short macchiato, short black \$4
Long black & Flat White Family \$5
Gran caffe mafioso (espresso Campari) \$8

Teas

English breakfast, Earl grey, Peppermint, Chamomile, Green
\$8