

**Knee Deep
6th of October**

The menu at Knee Deep is based on ingredients sustainably sourced from the region of South West W.A. The menu takes inspiration from Mother Nature and the surroundings of Knee Deep. To ensure we utilise ingredients that are in their prime the menu is heavily influenced by the kitchen gardens in front of the restaurant. We also scour the vineyard daily to harvest a vibrant array of wildly growing ingredients and accompaniments.

In line with our sustainable approach this menu contains weeping bottlebrush seedlings - so just dig a hole and plant it in your garden to enjoy the herbs for years to come.

We all hope you truly enjoyed your time here with us

Garden Herb, beef fat toast

Quail egg, Eucalyptus

Oyster, finger lime, Geranium vinegar

Kangaroo, Pepper berry, mushroom cream

Tartlet of muntrie, beetroot, cultured cream

Rottneest Island scallop, finger lime, kale, buttermilk

Duck egg yolk, beef fat, asparagus, onion, bbq flat bread

Strachiatella, broad beans, rye, elderflower, pea juice

Half time orange

Beef tongue, riberry, cabbage, pumpkin

Lemon myrtle sorbet

Pork jowl, abalone, wild garlic, pickled cabbage

Potato, chicken, scampi caviar

Mango, olive oil, lime sandwich

Celery, rhubarb, Macadamia

Jersey milk parfait, white chocolate, strawberry gum

Anzac cookie

Lamington finger

Eucalyptus leaf

Black garlic, lemon verbena, Doughnut
