



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 style 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	\$85
Trust The Chef™ Eight course	\$100
Wine matching	\$30/\$50
Driver’s matching <i>(Four course only)</i>	\$15





Entrée

- Strachitella, rye, broad beans, elderflower
\$21
- Duck yolk, onion, beef fat, asparagus, flat bread
\$22
- Raw scallop, buttermilk, kale, finger lime
\$22
- Pork jowl, abalone, wild garlic, cabbage
\$26

Main

- Pumpkin, cabbage, almond, jersey milk curd
\$34
- Goldband Snapper, broccoli, finger lime butter
\$38
- Arkady Lamb, celeriac, salt bush, sunrise lime
\$40
- Harvey rump cap, ox tail, onion
\$43

Sides

- Our bread & butter
\$9
- Knee Deep leaf salad
\$14
- Caramelised cauliflower, horseradish cream
\$14

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Desserts

Celery, rhubarb, macadamia
\$15

Apple, salted caramel, brown butter
\$15

Knee Deep cheese selection
\$14 / \$21 / \$28

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Dessert wine

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

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Coffees

Short macchiato & espresso family \$4
Long black & flat white family \$5

Teas

English breakfast, Earl Grey, chamomile, peppermint, green
\$8