



**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	\$70
Trust The Chef™ Six course	\$85
Wine matching	\$30/\$50
Driver's matching	\$15
<i>(Four course only)</i>	

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### **Entrée**

- Artichoke, seaweed, nashi pear  
\$18
- Quail, apple, hedgehog, fermented truffle, onion  
\$22
- Raw Margaret River venison, oyster, onion  
\$22
- Pemberton marron, desert lime, cos, butter sauce  
\$28

### **Main**

- Beetroot, quondong, crème fraiche, herbs  
\$34
- Market Fish, cucumber, pearl barley, watercress  
\$42
- Arkady Lamb, celeriac, saltbush, sunrise  
\$40
- Harvey rump, silverbeet, ox tail, horseradish  
\$43

### **Sides**

- Our bread & butter  
\$9
- Knee Deep leaf salad  
\$14
- Caramelised cauliflower, horseradish cream  
\$14
- Creamed potato, burnt butter, truffle  
\$15

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**Desserts**

Celery, rhubarb, macadamia  
\$16

Carrot, lemon myrtle, caramelised yoghurt  
\$16

Knee Deep cheese selection  
\$10 / \$20 / \$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 & espresso family \$4  
Long black & flat white family \$5

**Teas**

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