



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

Grilled heirloom tomato, mustard, pickled quandong, onion, garden herbs

\$18

Raw Esperance scallop, finger lime, fermented apple, anise myrtle

\$20

Raw Margaret River venison, egg yolk, kale, onion

\$22

Pemberton marron, brown butter, carrot, lime

\$28

Main

Beetroot, blackberry, crème fraiche, herbs

\$34

Market fish, turnip, bisque emulsion

\$42

Wagin duck, muntrie, rhubarb, preserved rose, fermented raspberry

\$40

Harvey beef rump, smoked eggplant, onion

\$45

Sides

Our bread & butter

\$9

Knee Deep leaf salad

\$14

Kipfler potatoes, parsley, garlic

\$14

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Desserts

Honey glazed fig, sweet potato, wattle seed, lemon thyme
\$16

Plum, macadamia, chocolate, rosella
\$18

Fairy bread
\$15

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 & espresso family \$4

Long black & flat white family \$5

Gran caffe mafioso (*espresso Campari*) \$8

Teas

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