



VASSE FELIX  
MARGARET RIVER

**TASTING MENU**

Five courses 95

Wine match 35

Marron, zucchini, buttermilk, kohlrabi

2016 Sauvignon Blanc Semillon

Goat curd, onion, fig, brik

2015 Chardonnay

Duck, beetroot, youngberry, wattle pastrami

2015 Heytesbury Chardonnay

Beef, parsley root, plum, torpedo, xo

2013 Cabernet Sauvignon

Matcha, yuzu, vanilla, peach, nori

2014 Cane Cut

Coffee or tea

Add petits fours 10

Add cheese 10

*Please notify wait staff of all allergies*



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**CHARCUTERIE**

With accompaniments	28
Local marinated olives	8

**ENTRÉE**

Goat curd, onion, fig, brik	18
Duck, beetroot, youngberry, wattle pastrami	20
Prawns, nectarine, iceberg, eggplant	21

**MAIN**

Rye gnocchi, ricotta, courgette, hazelnut, yolk	34
Pork, daikon, witlof, peach	38
Barramundi, cabbage, tomato, corn, koji	39
Beef, parsley root, plum, torpedo, xo	39

**SIDES**

Beans, seaweed, gomashio, salt bush	10
Heirloom tomato, chevre, sourdough, black garlic	12

**DESSERT**

Honey, lemon verbena, hazelnut, grape	16
Coffee, chocolate, blackcurrant, buttermilk	16
Dulce de leche, passionfruit, coconut, liquorice	16
Coffee + Tea   Petits fours	4   12

**CHEESE**

With accompaniments   <i>one / two / three</i>	15 / 28 / 35
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