

spring menu

Chef Glen Hagger

canapes

Wild enoki arancini, broad bean pesto

Free range chicken + native thyme rilette, lavoush, onion jam

Shark bay scallops, bush XO, macadamia, quandong

mains

Augusta line caught fish, cauliflower, finger lime buerre blanc, samphire

Lake Janis jersey grass fed beef fillet, shallot, saltbush, quandong jus

sides

Crispy heirloom potatoes, wild rosemary

Organic greens, beach herb verde

GH signature GF bread, cultured butter

Celeriac remoulade

dessert

White chocolate bavarois, local strawberries, Geraldton wax meringue, sandalwood nut

GHPRODUCE