

DINNER

START / SHARE

Marinated Olives (gf) (v)	7
Fresh Organic Sourdough (v) <i>whipped ricotta, olive oil</i>	10
Manchego Croquettes (v) <i>feta, capsicum jam</i>	14
Arancini (v) <i>sweetcorn, basil, tomato & chili jam</i>	14
Heirloom Tomato (gf) (v) <i>burrata cheese, balsamic, fresh herbs & salsa verde</i>	16
Dukkha & Honey Glazed Baby Carrots (gf) (v)	16
<i>quinoa, kohlrabi & feta</i>	
Spiced Calamari (gf)	15
<i>lemon & soy dipping sauce</i>	
Seared WA Tiger Prawns	21
<i>prawn gyoza, garlic butter, citrus & croûtons</i>	
Charred Fremantle Octopus	19
<i>pumpkin, Jamon crumb & watercress</i>	
Beef Carpaccio (gf)	18
<i>pickled porcini & shallots, parmesan, wild rocket</i>	
Charcuterie Board	18
<i>Jamon Serrano, coppa beef, spiced salami, homemade piccalilli, marinated olives & grilled bread</i>	

SIDES

Hand cut Chips (v) <i>Smokey paprika & lemon aioli</i>	9
Rocket, Pear & Parmesan (v) <i>Lemon vinaigrette</i>	9
Mixed leaf garden salad (gf) (v) <i>Herbs, house dressing</i>	9
Broccolini (gf) (v) <i>Vincotto, whipped feta & pistachio</i>	11
Asparagus (gf) (v) <i>Truffle oil, hazelnut crumb</i>	11

MAINS

Steamed Silkened Tofu (v) <i>wild mushrooms, spicy nori & ginger broth</i>	21
Miso Baked Pumpkin (gf) (v) <i>wild puff rice, barley, sunflower seeds & pepitas</i>	21
Linguini (v) <i>mushrooms, cauliflower, sugar snaps & chili</i>	24
Penne <i>Italian sausage, asparagus & parmesan</i>	28
Grilled Local Barramundi <i>avocado, corn, olives, coriander, chili & mixed green salad</i>	32
Tasmanian Salmon (gf) <i>tomato, eggplant & chickpea salad, herb yoghurt</i>	34
Harissa Chicken (gf) <i>sweet potato, pearl cous cous, roasted zucchini & peppers</i>	30
Roasted Pork Belly (gf) <i>cauliflower puree, pickled cabbage, sesame & chili</i>	35
Mediterranean Lamb (gf) <i>hummus, labneh, apple & cabbage slaw</i>	34
MSA Sirloin / Scotch 300g <i>béarnaise butter, balsamic tomatoes & hand cut chips</i>	43
Peppered Wagyu Rump 250g <i>dijonnaise baby chats & tomato salad</i>	43

DESSERTS

Yuzu Cake (gf) <i>creme fraiche, basil sugar, compressed watermelon & yuzu gel</i>	14
Chocolate Torte <i>honeycomb, vanilla zabaglione & mixed berry sorbet</i>	14
Coconut Panna Cotta (gf) <i>caramelised minted pineapple & walnut praline</i>	15
White Chocolate & Raspberry Cheesecake <i>corn flake crunch & olive meringue</i>	15
Cheese Selection <i>pear, carrot jam, biscuits</i>	16

(gf) Gluten Free

(v) Vegetarian

We are happy to accommodate any dietary requirements where possible. Ask our food and beverage talents for assistance.

SPRINGS KITCHEN
27 ROWE AVE, THE SPRINGS, RIVERVALE, PERTH
EVERYDAY 5:30PM - 9:30PM