



KNEE DEEP
in Margaret River

trust the chef™

The menu is based around quality artisanal produce that is chemical free, ethically harvested and abides by an organic approach. The food is contemporary with influences from Japan and Korea. "Trust the Chef" allows diners the opportunity to experience everything this menu represents.

Trust the Chef must be ordered by the whole table.

trust the chef™ four course menu	70
wine matching	30
trust the chef™ six course menu	90
wine matching	50



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Appetiser

Coffin Bay (The Edge) oysters
each \$4
half dozen \$22

Harvey Beef yakatori, cherry, chilli \$14

Entree

Mushroom broth, kai-lan, udon, garlic \$14

Braised lamb ribs, plum, charred capsicum, soy \$16

Prawn broth, chilli, udon, Asian greens \$18

Blue fin tuna, nitori, kizami, smoked soy \$24

Main

Smoked mushroom risotto, parmesan foam, local black truffle \$28

Farm Beach King George whiting, kipflers, leek, chive butter \$39

Char Sui pork, kai-lan, chilli, ginger, bamboo shoots \$31

Braised Harvey grain fed beef, sweet potato, chasseur sauce, sage \$32

Meredith Chevre cannelloni, zucchini, roast capsicum, spinach, Grana Padano \$28

Sides

Broccolini, parmesan \$13

Duck fat potatoes, furikake \$13

Persian Fetta, hazelnut & apple salad \$13



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desserts

Deep fried parfait, popcorn sugar bark, salted caramel, fresh raspberries,
shiraz pear crisps \$18

Knee Deep black forest \$18

Cheese selection, charred sourdough, preserve cherry jam \$30