

PASTURE

DUCK LIVER PARFAIT	figs, pistachio crumble, house brioche <i>gfo</i>	21
MISO GLAZED PORK BELLY	japanese sour plum, granny smith apple slaw <i>gf</i>	22
AMELIA PARK LAMB RUMP	smoked tomato ratatouille, kipfler potatoes, olive tapenade <i>gf</i>	38
300G ARLO GREAT SOUTHERN SCOTCH FILLET	fat chips, celeriac remoulade, peppercorn sauce <i>gf</i>	50
250G STIRLING RANGES BEEF FILLET	fat chips, celeriac remoulade, peppercorn sauce <i>gf</i>	55
1 ^{KG} ARKADY GRASS FED LAMB SHOULDER	served with two house sides <i>gf</i>	90

GARDEN

MARY STREET SOURDOUGH	aioli, chives <i>gfo dfo v vgo</i>	6
FAT CHIPS	french onion sour cream <i>gf v</i>	14
BABY GEM COS SALAD	chardonnay vinegar dressing, persian feta <i>gf v</i>	17
CHAR-GRILLED BROCCOLINI	goats curd <i>gf</i>	17
HEIRLOOM TOMATO SALAD	aged balsamic, basil pangritata <i>gf v vg</i>	18
LEEK & MANCHEGO CROQUETTES	saffron rouille <i>v</i>	18
SPINACH & RICOTTA RAVIOLI	tomato ragu, shaved pecorino <i>v</i>	29
ROASTED PUMPKIN GNOCCHI	bookara goats curd, kale, smoked walnuts <i>v</i>	34

OCEAN

FRESHLY SHUCKED OYSTERS	mint & cucumber mignonette <i>gf df</i>	27 54
LOCAL SNAPPER CEVICHE	buttermilk, aji verde, finger lime <i>gf</i>	23
ESPERANCE BAKED HALF SHELL SCALLOPS (3)	avocado, aji chilli, green tomato salsa <i>gf</i>	24
CONFIT TASMANIAN SALMON	shaved fennel, mandarin, sourdough cracker <i>gf</i>	24
GRILLED WA LOBSTER TAIL	cabbage slaw, chilli oil, mint, shaved bottarga <i>gf</i>	32
SHARK BAY BLUE SWIMMER CRAB RISOTTO	chilli, peas, spring onion, mascarpone <i>gf</i>	38
PAN ROASTED BARRAMUNDI	baby capsicum, chorizo, basil, fennel soffrito <i>gf</i>	38

SWEET

BAHEN ORGANIC DARK CHOCOLATE TART	mint ice cream <i>gf</i>	15
STRAWBERRY ETON MESS	vanilla bean panna cotta, davidson plum <i>gf</i>	15
AUSTRALIAN CHEESE SELECTION	lavosh, pinot paste, ask our staff for this weeks cheese selection	M/P

FEED ME MENU 75pp

Let our kitchen serve your table an indulgent shared-style menu, including a selection of entrees, mains, sides and desserts.

Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives.
We cannot guarantee that any of our products are 100% allergen free

gf - gluten free
df - dairy free
vg - vegan
v - vegetarian

gfo - gluten free option
dfo - dairy free option
vgo - vegan option
vo - vegetarian option

Please note we accept all credit cards except Diners with a 1.5% surcharge. Note, all menu items are subject to change according to seasonality and availability

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thereveleybar.com.au
[@thereveley](https://www.instagram.com/thereveley)
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