

BOWLINE SPECIALS

STARTERS

French duck foie gras and duck liver mousse
with cherry jus, brioche toast, chervil and black sea salt
\$35

Rice flour tempura softshell crab
with crispy leek, light curry butter and watercress
\$24

Honey baked feta, melon and grape salad
with tomatoes, cucumber, pickled onion and mint GF V
\$21

MAINS

Shark Bay Venus clam spaghetti
with chilli, crispy saltbush and pangritata
\$29

Grilled black label Berkshire pork cutlet
with celery and almond salad, fig and grape agrodolce GF GF
\$36

Grilled slow cook Fremantle octopus
with sous vide cabbage, tomato salsa,
beetroot mayonnaise, and lime romesco sauce GF
\$36

