

Welcome to The Studio Gallery & Bistro

*Head chef Chris Mitchell combines his local and international
culinary experience to bring a fantastic style and a true Yallingup
experience.*

*Our new menu offers the opportunity to try a variety of dishes,
showcasing our chef's creative culinary freedom.*

Please sit back, relax and enjoy the art of dining, "Small Plates"

Think of Small Plates as a.....Luxury Tasting Menu.

SMALL PLATE DINING

House made sourdough bread, charcoal smoked butter 6

WA Bug, Strawberry, beurre blanc (gf) 28

Cured cobia, yuzu buttermilk, radish, bonito (gf) 18

Tomato, nectarine, pistachio, lemon verbena (v, gfo) 16

Kangaroo tartare, wattle seed, muntrie berry vinaigrette (gfo, df) 18

Gem lettuce, caesar dressing, parmesan, anchovy 12

Hand cut chips, wagyu fat, rosemary salt (vo) 12

Beetroot, goats cheese, pistachio puree, sherry vinaigrette (veg, gf) 16

Buttermilk fried york quail, smoked potato, cheese curd (gf) 22

Oyster Mushroom, puy lentils, pepitas, miso (v, gf) 20

Pork loin, miso, celtus, roasted apple (df) 28

Margaret River Wagyu beef, black garlic, tropea onion, Wagyu crumb (gf, dfo) 28

(df) Dairy Free (dfo) Dairy Free Option (gf) Gluten Free (gfo) Gluten Free Option

(v) Vegan (vo) Vegan Option (veg) Vegetarian

15% surcharge applies on public holidays

DESSERT

Strawberry, vanilla sponge, white chocolate, mint (gfo) 16

Lemon, basil, sablé (gfo) 16

Affogato

2 scoops vanilla ice cream, double coffee shot 10

Add Frangelico, Cafe Patron, Baileys etc. 10

CHEESE SELECTION 1 cheese for 14, 2 for 17, 3 for 20

Your choice of cheeses, served with lavosh, quince and lavender infused honey (gfo)

Cave Aged Cheddar (Cows Milk) Dorchester, England

Carried by hand two hundred feet underground into the Wookey Hole Caves in the Mendip Hills and left to mature.

Dellendale Appenzelle (Cows Milk) Denmark, WA

Offering rich, spicy aromas with a dense but smooth texture.

Gruyère (Cows Milk) Switzerland (pronounced "groo-YAIR")

A hard yellow Swiss cheese. Gruyère is sweet but slightly salty, with a flavour that varies widely with age.

Halls Suzette (Cows Milk) Wokalup, WA

A Pont L'Eveque style of creamy soft washed rind cheese.

Dellendale Sunny West (Cows Milk) Denmark, WA

Classic, nutty, double cream brie.

AFTER DINNER DIGESTIF

ESPRESSO MARTINI

Vodka, Café Patron XO, Licor 43, Fresh Espresso Coffee 18

WHITE RUSSIAN Vodka, Kahlua, Cream 18

COGNAC Croizet Black Legend, Premier Cru De 23.5

COGNAC Frapin XO Grande Champagne Chateau Fontpinot 28.5

THE IRISHMAN 12 Yr Old Single Malt Irish Whisky 28

THE IRISHMAN Single Malt Small Batch Irish Whisky 26

JOHN WALKER 21 Yr Old Blended Scotch Whisky 29.5

DALMORE 12 Yr Old Highland Single Malt Scotch Whisky 28

HIBIKI WHISKY Suntory Japanese Harmony Blended 28.5

TAWNY PORT Penfolds Father 10 Yr Old 18.5

PARA GRAND TAWNY Seppelts 10 Yr Old 12

PEDRO XIMENEX SHERRY Cardenal Cisneros from Spain 12.5

De BORTLI BOTRYTIS SEMILLON Dean Vat 5 (Perfect with Cheese) 12.5

BAILEYS, KAHLUA or COINTREAU served over ice 12.5

JAGERMEISTER Digestif made from 56 Herbs and Spices 12.5

ARMAGNAC 1979 Tenareze 28

GRAPPA ITALIA Sarpa Barrique Di Poli 28

DIPLOMATICO RUM 2002 Single Vintage Venezuela 28

RUMBULLION Ableforth's award-winning spiced rum 18