

To Share

Marinated Olives (v) (gf) (df)	12
Sourdough focaccia; basil & garlic oil (v) (df)	14
Geraldton scallops; leek fondue; white miso; macadamia (gf) (df) (A)	24
Geraldton prawns; leche de tigre; sweet potatoes; samphire (df) (gf) (A)	22
Mussels; native pepper berry; bush tomato (gf) (df) (A)	22
Panzanella & Burrata: Tomato; cucumber; pickled onions; sourdough croutons; basil oil (gf option)	22
Vegan option:	18
Green beans; roasted capsicum; fermented chili; pine nuts (v) (gf) (df)	19
Slightly braised cos; almond ricotta; secret sauce; puffed rice (v) (gf) (df)	19
Leaf salad; balsamic dressing; dukkha, (v) (gf) (df)	16
Bowl of chips; tomato sauce (v) (gf) (df)	12

Main

Cavatelli pasta; zucchini; preserved lemon; almond ricotta; olive sand (v) (df)	32
Local fish; ajo blanco; fermented tomato (v) (gf) (df) (A)	42
Emu skewers; potato cream; lacto blueberries; crispy saltbush (gf) (df)	45
Duck; green olives sauce; kai lan; caviar de mustard (df)	39
Grilled crocodile; sourdough potato bun; slaw; spring onion mayo; chips (df)	28
Vegan Option: Roasted aubergine & chickpea patty	
250g Angus fillet; Caribbean salsa; leaf salad, chips	45

Children's Menu (12 yrs and under)

Cavatelli al sugo: Fresh handmade pasta; tomato sauce (v) (df)	18
125g Scotch fillet; Caribbean salsa; leaf salad, chips	24
Handmade chicken nuggets; salad; chips (df)	17
Ice cream; topping; sprinkles (gf)	7

Dessert

Semolina cake; lemon custard; peach brûlée (v) (df)	16
Mango sorbet; crystalised chocolate crumb (v) (gf) (df)	14
Chocolate cake; crème anglaise (gf)	17

Our fish is locally sourced. Our choice of vegetables follows seasonality. Our focaccia and potato burger buns are sourdough and home made with local grains as is the fresh pasta. The gluten free croutons option is made with love and buckwheat.

The majority of our produce is from Western Australia and handcrafted in our own kitchen.

If you have a food allergy or intolerance, please advise our waitstaff prior to ordering. Chef would be pleased to adapt to your needs. Whilst all care is taken to avoid cross contamination, food prepared at The Edge Restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. The Edge Restaurant can take no responsibility for a guest who may be affected by the ingredients contained in products used.