

## To Share

Marinated Olives (v) (gf) (df)	8
Sourdough focaccia; basil & garlic oil (v) (df)	9
Geraldton scallops; leek fondue; white miso; macadamia (gf) (df) (A)	24
Add Scallop	8
Geraldton prawns; leche de tigre; sweet potatoes; samphire (df) (gf) (A)	22
Organic Boston Bay Mussels; native pepper berry; bush tomato (gf) (df) (A)	22
Heirloom Tomato Salad; burrata; cucumber; pickled onions; sourdough croutons; basil oil (gf option)	22
Without burrata (v) (df)	18
Green beans; roasted capsicum; fermented chili; pine nuts (v) (gf) (df)	14
Slightly braised cos; almond ricotta; secret sauce; puffed rice (v) (gf) (df)	16
Leaf salad; balsamic dressing; homemade dukkha, (v) (gf) (df)	12
Bowl of hand cut 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 (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
Roasted aubergine and chickpea patty; sourdough potato bun; slaw; spring onion mayo; Chips (v) (df)	24
Grilled crocodile; sourdough potato bun; slaw; fermented chilli mayo; chips (df)	28
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 Angus 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.