

## à la carte menu

Ascuia is a journey of fire and flavour, where every dish tells a story of the dance between ember and plate. Celebrated for our dry-aged steaks, signature sea salts in three distinctive flavours, sustainably sourced local seafood, and a wine list that highlights the exceptional qualities of Western Australia's viticulture.

*Director of Food & Beverage, Andrew McGie*

### to start

**Wood-fired Turkish bread (V) • 12**

sundried tomato and wood-fired red pepper butter

**Stirling Ranges beef tartare • 32**

marinated in yuzu kosho, crème fraîche, smoked chilli, pickled shallots, poppadum

**Chargrilled Fremantle octopus (S) • 28**

wood-fired red pepper jam, saffron aioli, fresh dill

**Dry-aged kingfish crudo • 30**

grapefruit and blood orange dressing, finger lime, torched avocado

**Shaved paleta Iberian ham - Cebu (60g) (P) • 32**

manchego cheese, confit garlic bread shards, marinated olives

**Wood-fired butternut squash (V) • 26**

crème fraîche, spiced fennel seed, honey and chilli butter

**1/2 dozen rock oysters (S) • 42**

pickled cucumber, granny smith apple, celery, red wine vinegar caviar

**Siberian black pearl caviar (10g tin) • 110**

royal blue potato crisps, lemon and dill sour cream

zesti wood-fired grill - olive, banksia wood and charcoal

**Crispy skin pork belly • 42**

orange-scented carrot purée, butter-glazed baby rainbow carrots, red wine jus

**Stirling Ranges Sirloin (250g) • 54**

celeriac purée, walnut compote, charred baby zucchini, bone marrow jus

**Lightly smoked fillet of Tasmanian salmon (S) • 43**

freshly shaved fennel and date salad, salmon belly fritter, fennel miso

**Exmouth king prawns (5) (S) • 52**

piquillo pepper sauce, grilled lemon, pineapple pico de gallo

**Confit duck leg • 41**

braised red cabbage, parsnip purée, orange and mustard jus

**Wood-fired cauliflower • 28**

smoked Greek yoghurt, pickled chilli and dukkah

to share

**40-day dry-aged Stirling Ranges beef tomahawk (GF) • 22/100g**

roast vegetables, chimichurri, rioja reduction

**58-degree sous vide Stirling Ranges beef ribs (GF) • 14/100g**

chicory and pickled onion salad, parsnip purée, chimichurri, rioja reduction

**Grilled fresh seafood (S) (N) • 120**

Tasmanian salmon, South Australian squid, Exmouth king prawns, Fremantle octopus, lemon, romesco sauce

sides • 17

**Skin-on fries (V) (GF)**

aioli with rosemary, paprika salt

**Wood-fired broccolini (V) (GF)**

romesco, pine nuts, grated manchego cheese

**Charred brussel sprouts (S)**

jamon crumb, maple siracha

**Heirloom tomatoes**

ricotta, pickled onion, roasted red pepper, radish

**Green salad**

mesculin, baby spinach, rocket, shaved fennel, cucumber

desserts & cheese to finish • 18

**54% dark chocolate and salted caramel tart**

crème fraîche

**Matcha cheesecake**

blueberry compote

**Pavlova**

vanilla cream, seasonal berries, passionfruit sorbet

**Manchego cheese**

served with quince paste, muscatels and grilled bread

tomahawk takeaway

**Take away 40-day dry-aged Stirling Ranges beef tomahawk • 80/kg**

cooking and preparation instructions from our Head Chef included

champagne & caviar

**Experience the timeless union • 80 per person**

10g premium black pearl caviar paired with a 375ml bottle of Laurent Perrier champagne