



THE PARTISAN DINNER MENU

STARTER

- Asian Braised Beef Short Ribs,** 18.
teriyaki broth, rice bubbles, mixed cabbage coleslaw, onion & fried shallot.
- Wasabi Mayo Scallops,** 19.
caviar, crispy rice bubbles, lotus root chips & teriyaki dressing.
- Roasted Field Mushrooms** with capsicum, 17.
grilled halloumi, broccolini, eggplant and olive oil. (v.g)
- Japanese Grilled Octopus** with lotus root 19.5
chips, perilla leaves, aioli, truffle pesto oil and balsamic reduction. (g.f)
- Thai Style Diced Salmon** with fried 18.5
wonton skin & coconut water milk.
- Traditional Bruschetta,** tomato, onion 17.5
basil salsa, olive oil dressing, crumbled feta and balsamic reduction served on sourdough toast. (g.f)
- Sizzling Prawns,** Exmouth whole tiger 21.5
prawn tossed with creamy garlic butter sauce.
- Lemon Butter Mussels,** grilled New 18.5
Zealand mussels with herb crumbs on sourdough chips.
- Spicy Crispy Fried Chat Potato** with duck 16.5
fat and topped with vegan cheese.
- Antipasto Platter,** smoked salmon, prosciutto, 36.
grilled chorizo, mixed Mediterranean olives, feta, houses baked Turkish bread & olive oil. (Vegetarian Platter also available.)

MAINS

- Beef Wellington,** M/B 7+ Wagyu fillet, 45.
*champagne mushroom, puff pastry, grilled sweetcorn, burnt butter, seasonal vegetables and red wine jus. (*Please allow 20-25 minute for the chef to prepare this dish)*
- Grilled Peri Peri Chicken,** grilled 32.
sweetcorn, baby carrot, caulilini & capsicum.
- BBQ Pork Ribs,** 6 hours slow cooked served 25.
with crunchy chips and house salads.
- Pan-Seared Duck Breast,** grilled baby 34.
carrots, brussel sprout and grilled asparagus.
- Lemon and Thyme Lamb Backstrap,** 35.
blue cheese mash potato, bacon, chives, roasted Mediterranean vegetable, grilled broccolini and red wine jus.
- Braised Beef Cheek,** blue cheese, chives 33.
mashed potato, buttered garlic seasonal vegetable and red wine jus.
- Market Fish of the Day,** fennel apple salad, 34.
wild black rice, and creamy garlic sauce.
- Roasted Crispy Pork Belly,** apple puree, 32.
caramelised onion, grilled white cabbage, chat potato and honey soy sauce.

A surcharge of 15% applies on public holidays.
Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairies), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen-free.

PASTA

- Pumpkin Ravioli,** onion, spinach, snow pea, 26.5
cherry tomato and rose' sauce. (g.f)
- Sweet Potato Gnocchi** with onion, kale, 25.5
pinenut, feta cheese and chilli flakes. (v.g)
- Creamy Carbonara** with bacon croutons, 25.
egg yolk and topped with parmesan cheese.
- Vegan Pesto Fettuccine** with pinenuts, 25.5
cherry tomatoes, mushroom, eggplants and olive oil. (v.)
- Chicken Risotto** with chicken thigh, bacon, 26.5
onion, porcini mushroom, green peas and topped parmesan cheese.
- Seafood Spaghetti** with Shark Bay blue crab 29.5
meat, clam, tiger prawn, mussels, fresh chillies, spring onion, lemon and tomato salsa.

PARTISAN FEAST

Enjoy the Chef's creations, designed to be shared between two to four people.

- Wagyu Tomahawk** 120.
1.4 kg, Grade 5 Wagyu Tomahawk with grilled onion, whole garlic, grilled potatoes, broccolini, chips and served with four different side dishes + red wine jus, creamy garlic sauce and pesto.
- Seafood Tower** 49.
Chef's choice of mix seasonal fresh seafood with mignonette sauce and thousand islands sauce, and tabasco.
- Partisan Platter** 55.
Chef's pick of four dishes with baked garlic buttered Turkish bread, three different homemade dips, olive oil and balsamic reduction.

PARTISAN DRY AGED WAGYU

Our Chef further enhances the flavour and tenderness of premium Wagyu by the process of dry ageing for an exceptional dining experience by the riverside.

DRY AGED WAGYU RIB-EYE 65+ days. 180/kg.

M/B 4-5 Wagyu, on the bone.

DRY AGED WAGYU TOMAHAWK 65+ days. 180/kg.

M/B 4-5 Wagyu, on the bone.

*Dry Aged Weight Varies.
Please ask our staff for today's availability.*

*Can't Decide ?
Let the chef take
care of it for you !*

**5 COURSE CHEF'S
TASTING MENU**

\$65pp 2+ Peeps

SIDES

Bread & Dips, Oven-baked garlic Turkish bread with trio house-made dips. 16.

Crispy Chips, tomato & aioli sauce. 9.5

Truffle Mashed Potato, chives & truffle oil. 8.

Cauliflower Fritters wth aioli. 11.5

Tasmanian Salmon Salads, wild rocket, zucchini spaghetti, pink peppercorns, pine nuts, hazelnuts, bell pepper, Spanish onion and vinaigrette dressing on top. 18.

Partisan Salads, mixed salads, cucumber, onion with grilled halloumi. 16.5

DESSERT

Chef's Dessert Slections 18.
Ask staff for today's slections.

The Fondant 13.
Chocolate fondant, hazelnut crumble, chocolate caramel wafer with vanilla sorbet.

Black Forrest 15.
Cherry ice cream lodge & dark chocolate cherry mousse lodge with chocolate soil and chocolate wings.

Avocado Ice Cream 15.
Set in 85% dark chocolate shell with crispy raspberry & white chocolate ganache seeded with coconut crumble.

FOR KIDS

Children 12 years & under.

Kids Pasta with bacon 12.

Creamy Seafood Spaghetti 15.

Mini Burger with chips 12.

Grilled Lamb Rack with mash potato 17.

THE PARTISAN

For bookings or functions please visit:

Website - thepartisanperth.com

Facebook - [@thepartisanperth](https://www.facebook.com/thepartisanperth)

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