

OSCAR'S

IN THE VALLEY

At Oscar's we proudly serve local Western Australian seasonal produce, with our menu designed to be shared by the table.

Our tasting menus best encapsulate the Oscar's experience as the chef's carefully curate the menu to suit your table's needs and ensure that nobody misses out.

The tasting menus are a chef's choice where they will send out 2-3 different dishes per course, as share plates for the middle of the table.

Please note we are able to cater for dietary needs.

Three Course - 78pp

Four Course - 90pp

Six Course - 130pp

Paired Wines

Three Course - 45

Four Course - 60

Six Course - 75

Paired Wines Premium

Three Course - 55

Four Course - 70

Six Course - 95

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Dingo Lager Sourdough - 12**
with our ricotta and swan valley honey.

Pickles and Blue Cheese - 14
local veg pickled in swan valley vinegar
with whipped harvey blue cheese.

Corquette & Squash - 18
with swan valley pumpkin, macadamia
and sage

**Swan Valley Melons, Cabbage
and Mint - 18**
swan valley melon, pickled cabbage
and mint

Berkshire Pork Loin - 22
cured with cabbage and spring onion

**Giniversity Cured WA Market
Fish - 24**
market fish with finger lime, fermented
tomato and cucumber

**Port Hedland Scampi
Ceviche - 30**
raw with plum, corriander and white
onion

Allington Chicken Liver - 30
with whiskey cured egg yolk, smoked
mango and crispy potato skin

Abrolhos Island Scallops - 36
seared scallops with salt bush, sweet corn
and lemon

Smoked Mandurah Mullet - 30**
cold smoked in butter with perth hills
stonefruit and pangratatto

**Mandurah Blue Swimmer
Crab - 42**
with garlic chive, almond and fennel

Harvey Raclette Lasagna - 30
smoked local cheese, potato pasta and
onion jam

Chloe's Potato Gnocchi - 30
pan fried gnocchi with broccoli, basil, leek
and harvey romano

* = Contains Gluten

** = Gluten Free option available

For any other dietary requirements please
talk to staff

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Whole King George Whiting - 40
with tomato and rosemary

Gwamby Grazing Lamb - 46
with a native pepper jus

Beverley Berkshire Pork - 46
smoked and braised with a charred apple jus

Allington Farm Chicken * - 65
with a parsley and freeka

Bully Butcher Farm Grass Fed Beef
Scotch Fillet - 65
Sirloin - 60
with a smoked shallot jus

Dandaragan Organic Grass Fed Beef
Sirloin - 65
Rib Eye - 160
with a smoked shallot jus

Dry Aged Fat Potato - 16
Green Broccoli, Preserved Lime and Hazelnut - 16
Roasted Cauliflower and Sunflower Seed Risotto - 16
Gem Lettuce, Radicchio and Rosemary - 16
Hand Cut Potato Chips - 16

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Apple and Rhubarb Crumble - 18

apple poached in rhubarb jam with coconut crumble and ricotta and honey ice cream

Lemon Myrtle Tart - 18

with gin jelly and citrus sorbet

Whiskey Kumquat and Walnut Pudding - 18

with preserved lemon chantilly

Limeburners Affogato - 18

espresso, wattle seed ice-cream and limeburners karri honey
liqueur

Oscar's Eton Mess - 18

finger lime, whistlers white chocolate, fig leaf and fig

Mango Sorbet - 18

home grown mango from our orchard

Oscar's in the Valley would like to thank our exceptional West Australian suppliers who continue to provide us with some of the best local and seasonal produce available.

Gwamby Grazing
Bully Butcher
Baba and Didas
Kailis Bros
Allington Family Farm
Harvey Cheese
Paddock to Plate Produce
Dandaragan Organic Beef