



SOUTH of PERTH  
YACHT CLUB (INC.)

# SET MENU

## **ARRIVAL CANAPES - \$10-20 PER PERSON**

**SERVED ON ARRIVAL – PLEASE SELECT 2 ITEMS (\$10 PER PERSON) OR 4 ITEMS (\$20 PER PERSON)**

**15 pieces of one item per platter**

Wild mushroom & goats cheese tart

5 Spice pork crostini, caramelised orange

Prawn ceviche blini, salmon caviar, wakame

Chicken & chorizo lavosh, mango & coriander

Duck liver parfait, caramelised fennel, rice crisp

## **ENTREE**

Thai spiced prawns, broccolini & almond salad, tamarind relish

Duck & rilletes, Turkish croute, mango, avocado puree

Chicken & chorizo terrine, green tomato pickle, wonton crisp, blistered cherry tomatoes

Twice cooked pork belly, caramelised fennel, horseradish aioli, daikon slaw, parsnip crisp

Soy seared beef capriccio, red wine poached apple, rocket, balsamic glaze

Seared ½ shell scallops, corn salsa, wakame, prawn crackers gremolata

## **MAIN COURSE**

Vanilla braised beef cheeks, truffled wild mushrooms, caramelised beetroot, red wine jus

Grilled barramundi/salmon (**select one**), potato, grape & fennel compote, beurre blanc (**\$5 additional menu 1**)

Harissa chicken supreme, roasted eggplant & zucchini, spiced labneh, pesto

Prosciutto wrapped pork fillet, spinach polenta cake, apple remoulade, cider glaze

Slow cooked duck leg, celeriac puree, red cabbage, orange butter sauce (**\$5 additional menu 1**)

Fillet of beef (served medium rare), pecorino potatoes, glazed carrots, roast pepper béarnaise (**\$5 additional menu 1 & 2**)

## **DESSERT**

Espresso panna cotta, salted caramel glaze, walnut crumble, cream

Raspberry curd tart, raspberry compote, coulis, cream pistachio

Blood orange meringue, cream blood orange jelly, almond biscotti

Chocolate mousse, rose marshmallow, vanilla macaron, coulis

## **VEGETARIAN OPTIONS**

### **ENTRÉE**

Moroccan potato & spinach patties, horseradish aioli, daikon slaw, caramelised fennel

Thai spiced tofu, broccolini & almond salad, tamarind relish

### **MAIN COURSE**

Pumpkin, kale & goats cheese filo pie, truffled wild mushrooms, rocket

Mediterranean grilled vegetables (eggplant, zucchini, capsicum) sweet potato puree, spiced labneh



# SET MENU

## **SET MENU 1 (THREE COURSE) - \$82.50 PER PERSON**

**ENTRÉE** - Please select one entrée from list

**MAIN COURSE** - Please select one main course from the list

**DESSERT** - Please select one dessert from the list

## **SET MENU 2 (THREE COURSE) - \$87.50 PER PERSON (alternate drop entrée/main)**

**ENTRÉE** - Please select two items from the list – served as an alternate drop

**MAIN COURSE** - Please select two items from the list – served as an alternate drop

**DESSERT** - Please select one dessert from the list

## **SET MENU 3 (THREE COURSE) - \$97.50 PER PERSON (orders taken for main course)**

**ENTRÉE** - Please select two items from the list – served as an alternate drop

**MAIN COURSE** - Please select three items from the list – orders taken

**DESSERT** - Please select two items from the list – served as an alternate drop

**ALL MENUS SERVED WITH BREAD ROLLS TO THE TABLE, GARDEN SALAD SIDE WITH MAIN COURSE AND TEA, COFFEE AND CHOCOLATES AFTER DESSERT**