



Set Menus

Entrée selection

Grilled Exmouth prawns, finger lime, capsicum salsa, saffron aioli – served chilled

Chicken roulade, corn salsa, rocket, bearnaise – served warm

Beef tartare, hen yolk, potato crisps – served chilled

Duck breast, beetroot and radish salad, rocket, plum puree– served warm

Half shell scallop ceviche (3), daikon radish remoulade, jalapeno dressing, yuzu crème fraiche & shio kombu – served cold for an additional \$6 pp

Main selection

Main course served with seasonal vegetables to the table

Braised corned beef, potato and garlic gratin, mustard crisp, red wine and whole seed mustard jus

Crispy skin Pork belly, celeriac puree, butter brushed baby beetroots, beetroot & plum emulsion

Grilled barramundi or Rankin COD (please choose one) Mediterranean cous cous, crispy kale, lime and dill cream sauce

Upgrade to Glacier 51 Toothfish for \$20pp

Mild spiced chicken supreme, bok choy, kimchi, rice & coriander, chilli sauce

Dardanup beef fillet (medium), sweet potato fondant, mushroom & leek fondue, red wine jus

Dessert selection

White chocolate and hazelnut panna cotta, raspberry jelly, chocolate soil and Chantilly cream

Bacci gateau, lemon curd, Chantilly cream, meringue, fruity popping pearls

Chocolate torte slice, raspberry compote, meringue, orange sorbet, Chantilly cream

French vanilla bean crème caramel, berry forest compote, blueberry sponge cake, Cointreau anglaise

Chefs mess dessert, forest berry mousse, fruity popping pearls, hazelnut cream, meringue shards, lemon curd, berries





Vegetarian & Vegan Menu

Select one option per course for your event

Entrée

Chefs' duo of arancini, rocket, warm Napolitano sauce

(Feta, Pumpkin & Time, Tomato & Basil)

Or

Lime and ginger glazed baby gem lettuce, beetroot hummus, fried capers, grilled broccolini in grapeseed oil

(vegan)

Main

Vegetable filo, carrot, pumpkin, eggplant, celeriac, yuzu, sesame & garlic grilled asparagus

(vegan)

Or

Potato gnocchi, creamy blue cheese, rocket, parmesan and Napolitana sauce

Dessert

Vegan carrot cake

Or

Vegan mud cake

Desserts served with fruity popping pearls, berry compote, banana and walnut soil

Vegetarian Option: *Add Chantilly cream*

Palate Refresher Option

Serve your guests a fresh seasonal fruit sorbet in between Entrée and Main Course for \$5pp

*Flavours based on fresh seasonal fruit



3 Course set menu pricing



Set menus

One entrée, one main course and one dessert

\$90 per person

Add \$5 per course for an additional option per person for alternate drop courses

Orders taken Mains only \$125 per person

Please note that the maximum capacity for this menu is 50 people at the discretion of the events team.

Two alternative drop entrees, three main courses with orders taken at the beginning of dinner and two alternate drop desserts

All menus include bread to the table, seasonal vegetables to the table,

And tea & coffee served to the table with chocolates



Menu valid until June 2022