



Set Menu

Minimum 10 guests
Two Course \$45 per person
Three Course \$55 per person

ENTRÉE

Pork Belly

Crispy skin, creamy potato, grilled courgettes, apple compote, herbed jus (GF)
Or

Tomato Shorba

Spiced roasted Roman tomatoes, fresh cream, sourdough crouton (V)
Or

Lemon Paprika Calamari

Fried squid, petite salad, tartar sauce

MAIN COURSE

Barramundi

Five bean saffron potato cassoulet, salsa verde
Or

Chicken Supreme

Tuscan herb marinated, gourmet potato cake, grilled baby vegetables, herbed jus (GF)
Or

Beef Sirloin (250g 100 Days Grain Feed) South West WA

Whipped royal blue potatoes, broccolini, grilled tomato, ratatouille vegetable salsa (GF)
Or

Mushroom Risotto

Wild mushrooms, cauliflower, green peas, fried basil semidried tomato, parmesan (V,GF)

DESSERT

Lemon Tart

Fresh cream, seasonal fruits, coulis
Or

Coconut Panna Cotta

Berry compote, white chocolate rocks, coulis

BOOKINGS ARE ESSENTIAL ON 08 9367 0300