

## SET MENU

Minimum 10 guests

Two Course \$45 per person

Three Course \$55 per person

## ENTRÉE

### Pork Belly

With fava bean mash, marinated choy sum, honey mirin sauce (GF, DF)

or

### Tofu with Oyster Mushroom

Filled ginger and coriander flavoured bean sprout, macadamia, chilli dressing (DF, Vegan, GF)

or

### Soup of the Day

With fresh baked bread

## MAIN COURSE

### Pan Fried Barramundi

Served with lima bean ragout, steamed bok choy, clam butter sauce (GF)

or

### Cajun Spiced Chicken Breast

Served with corn puree, oven baked broccoli, cauliflower fleurette, brandy peppercorn sauce (GF)

or

### Beef Sirloin South West WA

Served with sweet potato gratin, wild mushrooms, confit garlic and grilled broccoli (GF)

or

### Mediterranean Eggplant

Filled with chickpea, barley, grilled vegetable, chilli, diced tomatoes, herb, yogurt dressing

## DESSERT

### Choux Pastry

With hazelnut cream, hot chocolate sauce and toasted almond

or

### Fig Whisky Pudding

Serve with creamy caramel sauce

## BOOKINGS ESSENTIAL

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