



# SET MENU | ALTERNATE DROP PLATED MENU



\$56 + GST PER PERSON - CHOOSE 1 MENU ITEM PER COURSE  
(SET MENU)

\$60 + GST PER PERSON - CHOOSE 2 MENU ITEMS PER COURSE  
(ALTERNATE DROP MENU)



## ENTRÉE

- **Noodle Prawn Salad** - Local prawn, ginger, vegetables (snow peas, carrots, sprouts), fresh coriander, sweet chilli  
*\*\*This dish can be made Vegetarian, Vegan, and/or Gluten-free*
- **Fremantle Octopus Salad** - Pickled octopus, fresh rocket, red onions, olive oil, green olives, solanato tomatoes, parsley
- **Thai Beef Salad** - Medley of fresh mint, basil and coriander, carrots, cucumber, ginger, sprouts, grilled seasoned beef  
*\*\*This dish can be made Vegetarian, Vegan, and/or Gluten-free*

## MAIN DISH

- **Pork Belly** - Slow cooked, parsnip purée, green beans, spinach, five-spice apple gravy
- **Duck Red Curry** - Confit, eggplant, fresh basil, jasmine rice
- **Lamb Cutlets** - Seasoned then grilled, sweet potato mash, eggplant, capsicum, red onion, zucchini, basil pesto
- **Chicken Mignon** - Bacon-wrapped, creamed potato, broccolini, cranberry coulis, hollandaise [GF]
- **Beef Cheeks** - Tender as, sweet red wine jus, Hasselback potato, grilled asparagus, baby garden carrots
- **Vegetable Stack** - Grilled zucchini, eggplant, capsicum, marinara [V] [VGA]
- **Pink Salmon** - Lime aioli, roast chat potatoes, rocket, tomato & mango salsa [GF]







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## DESSERTS

- **Chocolate Mud Cake** - served with fresh cream
- **Dessert Sampler** - chef's selection of petite fours  
[GF option]
- **Cheese Plate** - WA cheeses, dried fruit, crackers, olives, fresh strawberry [GF option]
- **Cheese Cake** - Chef's choice of flavour and served with berry coulis
- **Raspberry Choc Ganache** - served with vanilla bean vegan ice cream [VGA] [GF]

**Legend:** [V] - Vegetarian [VGA] - Vegan  
[GF] - Gluten-Free

### DISCLAIMER:

- Package includes formal setting on guest tables (stainless steel cutlery, and linen napkin), complete pack down of catering gear, uniformed staff to serve all meals/dishes.
- Price is subject to 10% GST.
- Price is minimum of 30 people. Additional charges may apply pending venue's suitability with appropriate facilities.
- All prices are calculated based on 2026 supplier costs and may be subject to change without notice.
- Client may provide all beverages (wines, juice, soft drinks, water etc.) and arrange own service of beverages.
- Beverage service and drink packages available to add to booking.
- Venue set up and other hire items available to add to your booking upon quote request.
- Price includes chef. Extra charges apply for waitstaff, kitchen staff and food service staff and travel costs for travel of more than 30km from base.

\*Menu ingredients and dishes may change due to seasonality and availability of products.

