



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)



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]**

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*





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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.

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

