

Bites Menu

Option 1 \$45 Per Person 7 canapes

Option 2 \$50 Per Person 7 canapes and 1 substantial

Option 3 \$65 Per Person 8 canapes and 2 substantials

Option 4 \$75 Per Person 9 canapes and 3 substantials

CANAPES

From the sea

Fresh natural oysters, lemon gf v df
Cured ocean trout, gin-soaked berries, dill gf df
Beer battered tiger prawn, lemon aioli, chilli, coriander
Salted kingfish, pickled herbs, hazelnuts, verjuice gf df

Raised on land

Amelia Park lamb cutlet, smoked eggplant, dukkha
Prosciutto wrapped pear, rocket, basil oil ^{gf af}

Rare roasted wagyu beef, pickled shimeji mushrooms, baby coriander $^{\rm gf\,df}$

Slow braised beef cheek & Manchego croquette, herb aioli

Mini beef burger, charcoal bun, tomato relish, cheddar cheese

Pork & sage sausage rolls, smoked sesame seeds

From the garden

Roasted baby beets, goats curd, pumpernickel, aged balsamic $^{\scriptscriptstyle \vee}$

Baby bocconcini, cherry tomato, basil, balsamic gfv Smoked eggplant crostini, shaved courgette, feta v Sweetcorn fritters, avocado & chilli salsa v

Something Sweet

Elderflower almond cake, mascarpone, raspberry coulis^v Espresso brownie, Kahlua buttercream, gold leaf ^v Raspberry & lime cheesecake bites, ginger nut crust Flourless chocolate cake, crushed hazelnuts, cinnamon cream ^{vgf}

Sweet & zesty lemon tartlet, double cream, candied fruits

SUBSTANTIALS

Beer battered Shark Bay whiting, chips, tartare, fresh lemon

Wild mushroom risotto, shaved pecorino, truffle oil, baby herbs'

Buttermilk fried chicken slider, jalapenos, coleslaw, burnt chilli aioli, chips ^{gfo}

Veal & pork meatballs, tomato sugo, basil, parmesan

GF: Gluten Free V: Vegetarian V+: Vegan DF: Dairy Free



^{*}Menu items are subject to seasonal change

Plated Menu

Two Course \$65 Per Person

Set entrée, alternate serve main Bread & sides for the table Tea & Coffee

Three Course \$75 Per Person

Set entrée, alternate serve main, dessert Bread & sides for the table Tea & Coffee

Canapes & Three Course \$99 Per Person

Three canapes on arrival Choice of two entrée, main, dessert Bread & sides for the table Tea & Coffee

For the table

Baked bread rolls, salted butter

Small Plates

Salted kingfish ceviche, fresh herb salad, roasted hazelnuts, verjuice dressing gf df Lamb cutlets, mint, cucumber salsa Roasted pumpkin ravioli, crispy pancetta, oregano, parmesan Grilled tiger prawns, charred beans, honey lime dressing, shiso gf df

Large Plates

WA market fish, sautéed broccolini, baby herbs, lemon & chive beurre blanc ^{9f}

Slow roasted lamb shoulder, puy lentils, salted mint, cherry tomatoes, jus $^{\rm gf}$

Rotisserie Mount Barker chicken, charred lemon, baby kale $^{\mathrm{gf}}$

WA grass fed sirloin, maple roasted baby beetroots, watercress, red wine jus $^{\rm gf}\,$

Potato gnocchi, gorgonzola cream, toasted walnuts

Sides

Rocket, pear, toasted walnuts, shaved parmesan vgf Roasted potatoes, confit garlic, rosemary salt vgfdf Greens, red currants, sunflower seeds, sherry dressing vgfdf Roasted cauliflower salad, baby greens, crispy chickpeas vgfdf

Sweets

Raspberry & lime cheesecake, gingernut crust, candied fruits

Flourless chocolate cake, crushed hazelnuts, cinnamon cream $^{\mathrm{v}\,\mathrm{gf}}$

Elderflower panna cotta, brown butter crumble, gin-soaked berries

Sweet & zesty lemon tart, double cream



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Long Table Menu

LONG TABLE MENU \$85

Baked bread, salted butter

Shared Entrée

Cured sliced meats, aged cheddar, mixed olives, pickles, lavosh ^{gfo}

Exmouth calamari, chilli sambal, kaffır lime, Thai basil Ricotta & zucchini tartlets, herb oil $^{\mathrm{gfo}\,\mathrm{v}}$

Shared Main

Slow cooked scotch fillet (Medium), wilted spinach, red wine jus

Grilled market fish, capers, cherry tomato, fresh lemon $^{\rm gf}$ Rotisserie Mount Barker chicken, charred lemon, baby kale $^{\rm gf}$

Rotisserie Plantagenet porchetta, raw fennel salad, spiced toffee apple $^{\rm gf}$

Sides

Roasted potatoes, confit garlic, rosemary salt gfv Rocket, pear, shaved parmesan, toasted pine nuts gfv Sautéed green beans, shallot, fresh basil gf

Shared Dessert

Blueberry & honey cheesecake, toasted coconut, lemon balm

Flourless chocolate cake, crushed hazelnuts, cinnamon cream



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Conference Package

Full Day - \$70 per person Half Day - \$55 per person

Morning Tea (please select two)

Freshly baked danishes ^v

Warm muffins v

Home baked cookies v

Smoked ham & cheddar croissants

Mini yoghurt pots, granola & seasonal berries ^v

Lunch (please select three)

Fresh sesame bagels, smoked salmon, capers, shallot, aioli

House made wraps, prosciutto, peppers, rocket, basil pesto

Sourdough baguette, roasted vegetables, dijon mayo, feta $^{\rm v}$

Toasted panini, grilled chicken, cheddar, avocado salsa, sprouts

House made wraps, brie, peppers, rocket, basil pesto ${}^{\rm v}$ Seasonal fruit platter ${}^{\rm v\, gf}$

Salads (please select one)

Caprese salad, tomato, buffalo mozzarella, basil, aged balsamic $^{\mathrm{vgf}}$

Warm pumpkin salad, quinoa, mint, toasted cashews, pumpkin seeds $^{\mathrm{v}\,\mathrm{gf}}$

Potato salad, smoked bacon, aioli, chives, capers, herbs $^{\rm gf}$

Caesar salad, white anchovies, pancetta crumb, grated parmesan

Afternoon Tea (please select two)

Fudge brownie, toasted hazelnuts, double cream ^v Pork & sage sausage rolls, tomato relish Bacon & egg tartlets, chive crème fraiche Home baked cookies ^v House made spinach & ricotta puffs ^v





