

# **FEASTING MENU**

15% OF PARKETS OF PARK

\$75PP (Food Only)
Minimum Two Persons

Please note: for groups of 3+ your third course mains will also include our slow cooked pressed lamb shoulder with caramelised honey, smoked cumin yoghurt, pickled zucchini and chickpeas.

### TO START

Woodfired flatbread with cultured butter

# ENTRÉE

West coast fish ceviche tostada, peach, jalapeño, avocado <sup>GF, DF</sup>

or

Angus rump skewers, nam jim, chilli, asian herb salad <sup>GF, DF</sup>

#### MAIN

Chargrilled 1/2 free range chicken, harissa buttermilk cous cous, broccoli <sup>GF</sup> or

Chargrilled cauliflower, curry hummus, hazelnut, parsley <sup>v</sup> with

Quinoa salad, roasted sweet potato, radicchio, tea soaked raisin, lemon vinaigrette VG, DF, GF

## TO FINISH

La delizia ricotta tart, sour cherries, berry compote, blood orange sorbet  ${}^{\rm v}$ 

Other vegan and vegetarian options available upon request

DFO = Dairy Free Option / DF = Dairy Free / GF = Gluten Free / V = Vegetarian / VEO = Vegan Option



Donate directly to Breast Cancer Care WA TERRACE THE BEACH CLUB