



Set Menu
20+ people
\$60 per person

Entrée
choice of

Slow Cooked Pork Belly
w shaved fennel & apple salad, apple puree, red wine jus

Citrus Cured Salmon
w compressed melon, wasabi crumb, Japanese dressing

Beetroot & Marinated Feta Salad
w caramelized walnuts, baby rocket

Main
choice of

Fresh Market Fish
w warm potato salad, buttered carrots & green beans, saffron dressing

16hour Slow Cooked Beef Cheek
w Paris mash and mushroom ragout

Pan-fried Gnocchi
w sautéed mushroom, cherry tomato, red onion, fresh herbs

Dessert
choice of

Passionfruit Cheesecake

Hot Fudge Brownie
w chocolate sauce

Sticky Date Pudding
w butterscotch sauce

All served with cream & ice cream

All set menu requests require a 25% deposit and confirmation 10 days prior to the function



Canape Share Menu

20+ people

\$50 per person

Choice of 5

Tempura Prawns

Corn & Chorizo Croquettes

Citrus Cured Salmon

Chicken Sausage Roll

Beef Pies

Chive & Feta Polenta Bites V

Olive & Ginger Tapenade Toasties V

3 Cheese Arancini V

All share menu requests require a 25% deposit and confirmation 10 days prior to the function

Fresh. Local. Value



Drinks Package

20+ people

Add to Set or Share Menu

\$40 per head - 2 hours

\$50 per head - 3 hours

Wine

McPherson Sparkling
CHARDONNAY / PINOT NOIR
Nagambie, VIC

Palmer
SAUVIGNON BLANC SEMILLON
Margaret River, WA

Kracker Jack
CABERNET MERLOT
Margaret River, WA

Beer/Cider on tap

Nail Pale Ale (4.7%)
Bassendean, WA

Nail VPA (6.5%)
Bassendean, WA

Ficus Draught (4.1%)
Bassendean WA

Beerfarm Western Cider (4.8%)
Metricup, WA

Fresh. Local. Value