



### **Canape Share Menu**

**20+ People**

**\$35 per person**

### **Grazing Board Hot and Cold Vegetarian Friendly**

Selection of cured meats (prosciutto, salami, smoked ham, mortadella)

Grilled Chicken Skewers

Chicken Sausage Rolls

Tempura Prawns

Garlic & Herb Fish Cakes

Pork Belly Bites

Beef Cheek Pies

Feta & Herb Polenta Bites

Garlic Bread

Turkish Bread & 3 Dips

Marinated Olives

**All group menus requests require a 25% deposit and confirmation  
10 days prior to the function**



### **Ficus Set Menu**

**2 courses (entrée & main) - \$55 per person**

**3 courses (entrée, main & dessert) - \$60 per person**

#### **Entrées**

Linley Valley slow cooked pork belly, braised red cabbage, candy apple, red wine jus

Beef cheeks crepe, caramelised onion, paris mash, mushroom ragout

Farinata chickpea & quinoa pancake with cherry tomatoes, garlic, onion, basil, olives,  
grilled eggplant & balsamic reduction

#### **Mains**

Grilled salmon, caramelised cauliflower puree, garlic buttered green beans & tomato  
relish

250g lamp rump, roasted baby potato, carrot puree, red wine jus, salsa verde

House made pan-fried gnocchi, sauteed mixed mushrooms, red onion, cherry tomatoes,  
spring onion (vegan // gf available)

#### **Desserts**

Chocolate hot fudge brownie  
served with vanilla ice cream

Passionfruit cheesecake  
served with cream

Chocolate hot fudge brownie  
served with vanilla ice cream



### **Ficus Drinks Package**

**20+ people**

**\$40 per head - 2 hours**

**\$50 per head - 3 hours**

### **Wines**

Mcpherson Sparkling, NV  
*Nagambie, VIC*

Krackerjack Cabernet Merlot 2014  
*Margaret River, WA*

ICARUS Semillon Sauvignon Blanc 2020  
*Cowaramup, WA*

### **Beer**

Nail Pale Ale (4.7%)  
*Bassendean, WA*

Ficus Draught (4.1%)  
*Bassendean, WA*

Colonial Bertie Cider (4.5%)  
*Margaret River, WA*

### **Soft Drink**

Coke, Coke Zero, Ginger Beer, Ginger Ale, Lemonade, Selection of Cold Pressed Juices