



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

Pork Belly Bites

Beef Cheek Pies

Pumpkin & Feta Quiche

Feta & Herb Polenta Bites

Garlic Bread

Turkish Bread & 3 Dips

Marinated Olives

Grilled Broccolini & Asparagus

Marinated Artichokes

**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

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

Chargrilled Fremantle octopus, red pepper sauce, lemon, rocket, crispy bread

Roast pumpkin salad with baby spinach, pine nuts, red onion, cherry tomato, goat cheese

Mains

Grilled salmon, caramelised cauliflower puree, grilled asparagus & zucchini, lemon beurre blanc

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

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



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