



Set Menu
18+ people
\$60 per person

Entrée
choice of

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

Chargrilled Fremantle Octopus
w crispy bread, rocket & red pepper sauce

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



Share Menu
20+ people
\$40 per person

Grazing Board Hot and Cold
Feeds up to 6 people per board
Vegetarian friendly, vegan options unavailable

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

Mushroom and parmesan arancini

Tempura prawns

Corn and chorizo croquettes

Feta and herb polenta bites

Citrus cured salmon

Pork belly bites

Garlic focaccia

Marinated olives

Turkish Bread

Three dips

Additional substantial canapes \$5

Beef pies

Chicken sausage roll

Gruyere and tapenade toasties

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