

# Sit Down Menu

## Pre Dinner Canapés

Vegetarian Spring Rolls & Samosas, Sweet Chilli Sauce (V)

Sesame Lemon Crumbed Fish Goujons, Anchovy Aioli & Basil

Rice Crackers, Steamed Thai Coconut Chicken, Coriander & Lime Garnish

Mediterranean Vegetable Frittata, Hummus with Black Olive (V) (GF)

Gourmet Homemade Pies (Select One):

- Shepherds Pie
- Slow Braised Steak & Field Mushroom Pie
- Roasted Ratatouille & Wild Garlic Pie
- Seafood Pie, Cheesy Meringue Crust

Polenta Crusted Fish Cake, Minted Pea Puree

Greek Salad Skewer, Tzatziki Dipping Sauce (V) (GF)

Roasted Lime, Chicken & Black Pepper Brochette

Herbed Muffin, Smoked Chicken & Orange Salad

North West Scallop, Sesame Seaweed Salad, Mirin & Chilli Soy Dressing (Served on a China Spoon)

Rare Roasted Dardanup Beef Fillet, Seared Tiger Prawn, Garlic, Citrus & Herb Salsa (Served on a China Spoon)

## Soup

All Soups served with Chef's Garnish

Roasted Roma Tomato & Basil Soup (V) (GF)  
Red Capsicum & Sweet Potato Soup with Crème Fraiche (V) (GF)  
Cream of Leek, Potato & Spinach (V) (GF)  
Butternut Pumpkin, Ginger & Carrot (V) (GF)  
Spiced Zucchini, Green Pea & Mint (V) (GF)  
Parsnip & Apple (V)

## Entrée

### Cold

Tandoori Lamb Loin, Garlic Naan, Coriander Cream Cheese, Tomato & Red Pepper Salad

Bruschetta Caprese, Aged Balsamic, Extra Virgin Olive Oil (V)

Wild Mushroom Parfait, Preserved Lemon & Rosemary Chutney, Toasted Sour Dough, Truffle Oil

Cold Roulade of Tasmanian Smoked Salmon, Dill & Herb Pikelet, Chevre Garlic Mousse

Pepper Crusted Rare Roast Beef Fillet, Parmesan Shortbread, Wild Rocket & Tomato Oil

Chargrilled Field Mushroom, Panfried Asparagus, Shaved Pecorino, Ruby Chard Salad, Classic Basil Pesto (V) (GF)

### Hot

Grilled Chicken Tenderloins, Caramelised Beetroot, Persian Fetta, Orange Chilli Sauce, Parmesan Wafer

Sea Scallops in Half Shell, Warm Citrus Herb Oil, Loose Leaf Salad

Local Trio of Seafood Cannelloni, Aged Balsamic, Rocket Salad

Spinach & Ricotta Cannelloni, Aged Balsamic, Rocket Salad

Greek Seasoned Lamb Skewer, Warm Tomato, Fetta & Eggplant Salad, Oregano Oil

Filo Basket – Blue Swimmer Crab & Spring Vegetable Salad, Lime & Coriander Dressing

Warmed Thai King Prawn & Pumpkin Tartlet, Scallion & Coriander Salad, Coconut & Chilli Cream

Butternut Squash & Zucchini Frittata, Loose Leaf Salad, Beetroot Syrup (GF) (V)

Seafood Tasting Plate: (Combination Hot & Cold)

- Seared Queen Scallop on a Warm Spring Onion Potato Cake
- Parmesan Polenta, Sicilian Prawn, Gremolata Crust
- Buckwheat Blini, Mohr Smoked Salmon Rosette, Salmon Roe & Crème Fraiche

Tasting plate: Combination Hot & Cold)

- Slow Roasted Pork Belly, Cumquat & Mango Jam
- Tomato & Red Pepper Risotto Fritters, Basil Marscapone (V)
- Strawberry, Basil & Black Pepper Iced Smoothie

## Mains

Fillet of Wild Barramundi, Steamed Chat Potatoes, Saffron, Mussel & Chive Broth

WA Pork Cutlet & Slow Cooked Belly, Sage Mash, Apple Thyme Compote, Cider Reduction

Steamed Fillet of Gold Band Snapper, Crispy Skinned Chat Potatoes, Warm Asparagus, Tomato, Garlic Shoot & Lime Salsa

Pan Fried Salmon Supreme, Zucchini, Sweet Potato & Red Pepper Ragout, Avocado Oil

Four Fingers of Amelia Park Lamb, Braised Puy Lentils, Steamed Baby Carrots & Mint Verde

Olive Crusted Lamb Fillet, Tossed Grilled Red Peppers, Fennel, New Potatoes, Green Beans & Confit Tomatoes

Confit Duck Legs, Creamed Pecorino & Wild Herb Polenta, Boretane Onion & Smoked Coppa Jus

Hand Carved Medium Roasted Fillet of Aged Harvey Beef, Black Olive, Spinach & Chorizo Mash, Pan Juices

Medallions of Beef Fillet, Chargrilled Vasse Asparagus Tips, Prosciutto Crisp, Crushed Kipfler Potatoes & Juniper Berry Jus

Maize Fed Chicken Breast, Potato & Spinach Gratin, Vegetable Tagliatelle, Lemon Thyme Jus

Pancetta wrapped Turkey Fondant, Savoy Cabbage & Leek Hotcake, Chestnut & Craison Stuffing, Orange & Sage Jus

Medium Grilled Cutlet of Veal, Potato Fondant, Brown Chestnut Mushroom & Caramelised Shallot Ragout, Gremolata

## Vegetarian Options

Porcini Mushroom, Preserved Lemon & Rosemary Gnocchi, Extra Virgin Olive Oil & Sea Salt Crumble (V)

Mille Feuille of Field Mushroom, Silverbeet, Roasted Pimento & Haloumi Cheese, Chipotle Chilli Oil (V) (GF)

Marinated Aubergine, Capsicum & Yellow Squash Tarte Tatin, Goats Cheese & Tomato Vinaigrette (V)

## Desserts

Pear & Ginger Crumble, Double Choc Ice Cream

Warmed Pineapple & Aniseed Butter Pastry Tartlet, Couverture Chocolate, Mint Cream

Sticky Toffee Pudding, Butterscotch Sauce, Rum & Raisin Ice Cream

Tropical Fruit Salad, Angostura Bitters Syrup, Blood Orange Sorbet

Bitter Chocolate Cake, Honeycomb Cream, Pressed Raspberries

Vanilla Bean Panacotta, Spiced Rhubarb Compote, Ginger Bread Biscuit

Upside Down Honey & Lemon Cheesecake, Anzac Crumble (Served in Glass)

## Birthday & Wedding Cake Arrangements

Your own cake to be served as dessert – with fresh cream & berry coulis

## Additions

### Salads & Vegetables - Served in Bowls to Tables

Rocket & Parmesan Salad

Herb Leaf Salad, Aged Balsamic & Extra Virgin Olive Oil

Fennel, Walnut & Celery Salad

Steamed Local Vegetables, Tossed in Butter & Sea Salt

Roasted Root Vegetables

Homemade Potato Wedges, Sweet Chilli & Sour Cream

## Platters

- Antipasto – Continental Meats, Olives, Turkish Bread & Assorted Dips, Italian Sausage, Giardiniera (Pickled Vegetables)
- Seafood – King Prawns, Grilled Calamari, Local Oysters & Smoked Salmon Rosettes – served chilled
- Cheese – Gourmet Selection of West Australian Cheeses, Olives & Crackers
- Fruit - Fresh Tropical Local Fruits

## 3 Course Set Menu Samples

### Menu 1

#### Entrée

Your Choice of Soup

#### Main

Maize Fed Chicken Breast, Potato & Spinach Gratin, Vegetable Tagliatelle, Lemon Thyme Jus

#### Dessert

Bitter Chocolate Cake, Honeycomb Cream, Pressed Raspberries

Percolated Coffee & Assorted Tea

After Dinner Mints



### Menu 2

#### Entrée

Butternut Squash & Zucchini Frittata, Loose Leaf Salad, Beetroot Syrup (GF) (V)

#### Main - Alternate Set to Guests

Confit Duck Legs, Creamed Pecorino & Wild Herb Polenta, Boretane Onion & Smoked Coppa Jus  
~or~

Pan Fried Salmon Supreme, Zucchini, Sweet Potato & Red Pepper Ragout, Avocado Oil

#### Dessert

Bitter Chocolate Cake, Honeycomb Cream, Pressed Raspberries

Percolated Coffee & Assorted Tea

After Dinner Mints



### Menu 3

#### Entrée

Local Trio of Seafood Cannelloni, Aged Balsamic, Rocket Salad

#### Main - Guests Choice

Hand Carved Medium Roasted Fillet of Aged Harvey Beef, Black Olive, Spinach & Chorizo Mash, Pan Juices  
~or~

Steamed Fillet of Gold Band Snapper, Crispy Skinned Chat Potatoes, Warm Asparagus, Tomato, Garlic Shoot & Lime Salsa

#### Dessert

Upside Down Honey & Lemon Cheesecake, Anzac Crumble (Served in Glass)

Percolated Coffee & Assorted Tea

After Dinner Mints



## Menu 4

### Entrée - Guests Choice

Spinach & Ricotta Cannelloni, Aged Balsamic, Rocket Salad

~or~

Filo Basket – Blue Swimmer Crab & Spring Vegetable Salad, Lime & Coriander Dressing

### Main - Guests Choice

Four Fingers of Amelia Park Lamb, Braised Puy Lentils, Steamed Baby Carrots & Mint Verde

~or~

Fillet of Wild Barramundi, Steamed Chat Potatoes, Saffron, Mussel & Chive Broth

### Dessert - Guests Choice

Cheese – Gourmet Selection of West Australian Cheeses, Olives & Crackers

~or~

Warmed Pineapple & Aniseed Butter Pastry Tartlet, Couverture Chocolate, Mint Cream

Percolated Coffee & Assorted Tea

After Dinner Mints