

Feasting Menu

3 Courses \$110 per person | Minimum of 10 people | Pre-booking is essential

entrées (platters to share)

Charcuterie Platters, selection of cold cuts, pâté, cheese & olives

Shark Bay Scallop Platters, gratinated with lemon, garlic & herb butter

Freshly Baked Bread Baskets, olive oil, & balsamic, butter medallions

mains (platters to share)

Black Angus Striploin, duck fat potatoes, broccolini, red wine jus

Free Range Chicken, sautéed mushrooms, sweetcorn puree, Dijon hollandaise

desserts (individually plated)

Lemon & Lime Meringue Tart, citrus gel, lemon sorbet | gfo, nf

Choux Pastry Craquelin, white chocolate mousse, honeycomb ice-cream, mango sauce | nf

Special dietaries will be catered for

Public holidays incur a 10% surcharge

gfo - gluten free option* | nf - nut free*

*Although this dish is prepared with gluten or nut-free products, we cannot guarantee 100% gluten or nut-free as the dish is prepared in kitchens that also use gluten products and nuts. Please inform your waiter if you have severe allergies.