

**)) TO START****Cold & Warm Entree**

- Leek & potato soup with Tasmanian smoked salmon, crème fraiche, caviar (served chilled) **11.50**
- Smoked chicken, celeriac & avocado salad with crumbled Persian feta and baby spinach **19.00**
- Italian Parma ham thinly sliced with fresh Roma tomato, smoked bocconcini and mixed greens **18.00**
- Individual Antipasto platters **17.00**  
-With cooked prawns and oysters add **6.00**
- Roma tomato and shallot tarte tatin topped with goat's cheese and green oil **17.00**
- House cured Gravlax salmon with fresh asparagus and dressed rocket **19.00**
- Char-grilled Nor-West scallops with crisp coppa and mixed coleslaw salad **21.00**

**Hot Entree**

- Asparagus and sweet corn soup with garlic crustini **10.50**
- Roasted sweet potato and pumpkin soup with apple beignets **10.50**
- Minestrone soup with Italian sausage, olive tapenade flute **10.50**
- Thick and creamy seafood chowder with baby vegetables and dill cream **14.50**
- Home made beef cannelloni topped with tomato sugo, mornay crust **17.00**
- Home made chicken cannelloni with shaved pecorino and Neapolitan sauce **17.00**
- Semi-dried tomato, silver beet and pine nut tortellini with pimento cream sauce **18.00**
- Potato gnocchi with vine ripened tomato sauce, wilted spinach and shaved parmesan **16.50**
- Free range chicken and mushroom crepe with a light chive butter sauce **18.00**
- Field mushroom, courgette and red pepper foccacia with haloumi crust **17.50**
- Crumbed swordfish fillet with grilled tiger prawn and lemon drizzle **21.00**
- Baked ricotta and spinach risotto cake with dressed leaves and tomato salsa **19.00**
- Mount Barker crusted chicken, snow pea and bean sprout salad, honey soy drizzle **20.00**
- Western Australian seafood wrapped in a light herb crepe, lime glaze, topped with a grilled scallop **22.00**
- Sesame crumbed tiger prawn cutlets, noodle salad and hot sour tomato dip **24.50**
- Pan fried kangaroo, emu fillets with root vegetable rosti, herb salad and apple glaze **24.00**

**All soups and entrees include hot bread rolls**

## )) MAIN COURSE

### SEAFOOD AND FISH - FROM WESTERN AUSTRALIAN WATERS

Select one fish fillet and one accompanying garnish

#### Fish

Swordfish **34.00**

Tasmanian Salmon **33.00**

King Snapper **36.00**

Pink Snapper **38.00**

Red Emperor **M.P.**

Dhufish **M.P.**

\*Subject to availability

#### To Garnish

- ~Polenta cake, charred courgette, garlic beurre blanc
- ~Crushed potatoes with fennel confit, orange and rocket salad
- ~Foxton potato rissole, grilled prawn cutlet, mango and coriander
- ~Thai green curry lentils with a coconut, mint and lime salsa
- ~Avocado verde slaw, grilled scallop and tomato vinaigrette

#### Seafood

A selection of premium Western Australian seafood including scampi, prawns, scallops, squid, Tasmanian salmon and mussels, all grilled with a spicy garlic Cajun butter **50.00**

Western Australian crayfish (seasonal availability) or fresh water marron, simply grilled with fresh lime and black pepper **M.P.**

### CHICKEN

- Mount Barker chicken, partly boned, served with soft polenta and field mushroom cream sauce 31.00
- Macadamia and rye breaded breast of chicken with garlic butter farce, sautéed spinach, light jus 32.00
- Breast of free range chicken with herb tabouli and a whole grilled tiger prawn 35.00

### VEGETARIAN

- House made potato gnocchi with wilted spinach, oven roasted pumpkin and semi-dried tomato pesto **28.00**
- Field mushroom and polenta stack with baked goat's cheese **29.00**
- Sweet onion and potato pie with baby spinach and green oil drizzle **28.00**

**All Main Courses Served with Balsamic and Olive Oil drizzled Baby Leaves to the table**

## BEEF

Select one cut of beef and one accompanying garnish

### From the Rotisserie

Scotch fillet of beef **33.00**

Sirloin of beef **35.00**

Aged beef tenderloin **38.00**

### From the Char Grill

Scotch fillet of beef **35.00**

Sirloin of beef **37.00**

Aged beef tenderloin **42.00**

### To Garnish

~Wild mushroom and semi-dried tomato pastry scroll, trio of peppercorn sauce

~Steamed fresh asparagus, creamed potatoes, sauce béarnaise

~Potato pavé, caramelised red cabbage and red wine glaze

~Field mushroom, crisp prosciutto with a Foxton croquette, roasted garlic tomato jus

~Slow roasted tomato, thyme farce, green beans and a horseradish rouille

## LAMB

Amelia Park lamb leg with pumpkin maple tart, sautéed spinach, jus roti **29.00**

Amelia Park lamb rack with mixed root vegetable bubble and squeak, light herb jus **39.00**

Duo of Harvey beef fillet and Amelia Park rack of lamb, creamed potatoes and seed mustard glaze **40.00**

## VEAL AND PORK

Medallions of pork fillet with crusted Dijon chats provolone cheese and avocado salsa **29.00**

Crusted White Rocks veal parmigiana with crisp prosciutto, mozzarella and red sauce **38.00**

Char grilled veal rib cutlet with fondant potatoes, grilled field mushroom and Dianne sauce **41.00**

## DUCK AND GAME

Confit duck leg, crispy potato cake and grape fruit marmalade **36.00**

Barbequed duck breast with udon noodles, asian greens, hoi sin glaze **38.00**

Pan fried kangaroo fillet with kumra and lemon myrtle pavé, blackberry compote **38.00**

**All main courses served with balsamic and olive oil drizzled baby Leaves to the table**

## )) DESSERT

Hot strawberry, raspberry and amoretto biscuit crumble topped with vanilla bean ice cream **12.00**

Trio of ice creams, brandy snap wafer, on a raspberry compote **12.00**

Classic steamed Myer lemon and golden syrup pudding with citrus glaze and double cream **12.00**

Double chocolate mud cake with raspberry soup and fresh strawberries **12.00**

Baked self saucing chocolate and black cherry pudding with chocolate ice cream **13.00**

Duo of house sorbet with rockmelon and schnapps salad **13.00**

Homemade individual Pavlova with passionfruit curd, Cointreau marinated strawberries **13.00**

Apple tarte tatin with house made puff pastry and maple and pecan ice cream **13.00**

Bourbon baked pear, sticky date pudding with butterscotch sauce **13.00**

Scorched lemon and lime tart with vanilla bean ice cream **14.00**

Panna cotta and almond tuille with wild berry compote **14.00**

Home made profiteroles filled with Kahlua scented cream, napped in a hot fudge sauce **14.00**

Classic crème brûlée infused with orange and cardamon, pistachio croquant **14.00**

Trio of couverture chocolate mousse with Bacardi rum and blackberry relish **14.00**

Australian cheese selection with dates and Lavosh crackers **14.00**

## )) OTHER ITEMS

Coffee, tea and chocolates per person **4.00**

Seasonal vegetables served with main course **2.00 per person** – served to the table in addition to salad

Platters per table of a variety of cheese served after dessert **30.00 per platter**

Hot or cold canapés with assorted gourmet items **85.00 per 48 piece platter**

Garlic bread **2.50 per person** – in addition to plain bread rolls

Bruschetta **5.00 per person** – in addition to plain bread rolls

Antipasto platters served in conjunction with a 3 course meal

**10.50 per person**

**17.00 per person with seafood**

Caesar salad in preference to baby leaves with main course **2.20 per person**

Hand made chocolate truffle selection **4.00 per person**

## )) EXAMPLE MENU 1

Hot rolls from our bakery

### **ENTRÉE**

Roasted sweet potato and butternut pumpkin soup with apple beignets

### **MAIN COURSE**

Breast of free range chicken with herb tabouli and a whole grilled tiger prawn  
Balsamic and olive oil drizzled baby leaves served to the table

### **DESSERT**

Double chocolate mud cake with raspberry soup and fresh strawberries

### **SUPREME BLEND BREWED COFFEE AND CHOCOLATE MINTS**

**61.50 per person**

Inclusive of beer, bottled wines, champagne, soft drink, juices for a period of 6 hours

**103.50 per person**

## )) EXAMPLE MENU 2

Hot rolls from our bakery

### **ENTRÉE**

Thick and creamy seafood chowder with baby vegetables and dill cream

### **MAIN COURSE**

Crusted White Rocks veal parmigiana with crisp prosciutto, mozzarella and red sauce  
Balsamic and olive oil drizzled baby leaves served to the table

### **DESSERT**

Trio of ice creams, brandy snap wafer on a raspberry compote

### **SUPREME BLEND BREWED COFFEE AND CHOCOLATE MINTS**

**68.50 per person**

Inclusive of beer, bottled wines, champagne, soft drink, juices for a period of 6 hours

**110.50 per person**

## )) EXAMPLE MENU 3

Hot rolls from our bakery

### **ENTRÉE**

Sesame crumbed tiger prawn, noodle salad and hot sour tomato dip

### **MAIN COURSE**

Amelia Park lamb rack with mixed vegetable bubble and squeak, light herb jus  
Balsamic and olive oil drizzled baby leaves served to the table

### **DESSERT**

Homemade individual pavlova with passionfruit curd, Cointreau marinated strawberries

### **SUPREME BLEND BREWED COFFEE AND CHOCOLATE MINTS**

**80.50 per person**

Inclusive of beer, bottled wines, champagne, soft drink, juices for a period of 6 hours

**122.50 per person**

## )) EXAMPLE MENU 4

Hot rolls from our bakery

### ENTRÉE

Sesame crumbed tiger prawn, noodle salad and hot sour tomato dip

### MAIN COURSE

Amelia Park lamb rack with mixed vegetable bubble and squeak, light herb jus  
Balsamic and olive oil drizzled baby leaves served to the table

### DESSERT

Homemade individual pavlova with passionfruit curd, Cointreau marinated strawberries

### SUPREME BLEND BREWED COFFEE AND CHOCOLATE MINTS

**80.50 per person**

Inclusive of beer, bottled wines, champagne, soft drink, juices for a period of 6 hours

**122.50 per person**

## )) EXAMPLE MENU 5

Hot rolls from our bakery

### ENTRÉE

Mount Barker crusted chicken, snow pea and bean sprout slaw, honey soy drizzle

### MAIN COURSE

Fillet of Tasmanian salmon on avocado verde slaw, grilled scallop and tomato vinaigrette  
**or** Duo of Harvey beef fillet and Amelia Park rack of lamb, creamed potatoes and seed mustard glaze  
Balsamic and olive oil drizzled baby leaves served to the table

### DESSERT

Classic crème brûlée infused with orange and cardamon, pistachio croquant

### SUPREME BLEND BREWED COFFEE AND CHOCOLATE MINTS

**83.00 per person**

Inclusive of beer, bottled wines, champagne, soft drink, juices for a period of 6 hours

**125.00 per person**

## )) EXAMPLE MENU 6

Hot rolls from our bakery

### ENTRÉE

Western Australian seafood wrapped in a light herb crepe, lime glaze, topped with a grilled scallop

**or** Baked ricotta and spinach risotto cake with dressed leaves and tomato salsa

### MAIN COURSE

Fillet of Pink Snapper on a Foxtton potato rissole, grilled prawn cutlet, mango and coriander  
**or** Char-grilled fillet of aged beef tenderloin served with wild mushroom and semi-dried tomato pastry scroll, trio of peppercorn sauce (cooked medium)  
Balsamic and olive oil drizzled baby leaves served to the table

### DESSERT

Panna cotta and almond tuille with wild berry compote

### SUPREME BLEND BREWED COFFEE AND CHOCOLATE MINTS

**92.00 per person**

Inclusive of beer, bottled wines, champagne, soft drink, juices for a period of 6 hours

**134.00 per person**

# )) BUFFET MENU

**75.00 per person (minimum of 70 adults)**

**117.00 per person Inclusive of beer, bottled wines, champagne, soft drink, juices for a period of 6 hours**

## ENTREE

(Select one of the following for entrée)

Individual antipasto platters with crisp Turkish bread

Roasted sweet potato and pumpkin soup with apple beignet

Potato gnocchi with vine ripened tomato sauce wilted spinach and shaved parmesan

Tender chicken and mushroom crepe with a light chive butter sauce

Crumbed swordfish fillet with grilled tiger prawn and lemon drizzle

Field mushroom, courgette and red pepper focaccia with haloumi crust

## CARVERY

(Select 4 of the following)

Whole baked snapper with lemon herb glaze

Leg of pork with crackling and apple sauce

Classic turkey breast with cranberry jus

### From the rotisserie

Whisky and organic honey glazed ham

Mustard basted sirloin of beef

Amelia park lamb leg with garlic and mint jus

Gin Gin loin of veal

### Free range chicken

Salt crusted whole chicken

Chermola basted chicken thighs

Honey and soy marinated chicken pieces

## HOT DISHES

(Select two of the following)

Seafood crepes with lime glaze

Spice crusted reef fish with cilantro pesto

Red roast pork, pak choy, egg noodles and sweet soya drizzle

Chicken, mushroom and paprika sauté

Amelia park lamb curry with baby sweet corn and fresh coriander

Semi-dried tomato, silver beet and pine nut tortellini with pesto cream sauce

Hoi sin beef stir-fry with green peppers and roasted cashews

(All dishes accompanied by savoury rice)

## HOT VEGETABLES

(Select two vegetables and a potato dish)

### VEGETABLES

Warm roasted pumpkin, chat, spinach and red pesto salad

Crusted cauliflower with tarragon pesto

Steamed broccoli with toasted almonds

Sautéed mixed vegetables with herb glaze

Mushroom and shallot sauté with balsamic syrup

Asian greens stir-fry with oyster sauce

### POTATO STYLE

Lemon pepper corquettes

Steamed sweet corn cous cous

Cajun polenta chips with paw paw relish

Potato gratin cheese crust

Whole baked new potatoes with sour cream & chives

## SALADS

(Select four of the following)

Chickpea, fetta, chorizo and rocket salad

Salad of poached seafood, baby potatoes wrapped in watercress mayonnaise

Roma tomato and bocconcini salad with black pepper, light olive oil dressing

Green bean and bacon salad with Spanish onions and vincotto

New potato, cornichons and pancetta salad

Mixed green garden salad with semi-dried tomatoes, Lebanese cucumbers and fresh avocado

Smoked chicken, cherry tomato salad with sherry vinegar emulsion

Classic Caesar salad or Greek salad (build your own)

Risoni, teardrop tomatoes, olives, red onion and cucumber salad with pesto vinaigrette

**All salads are served with a selection of dressings**

**(Please note that some salads are subject to seasonal availability)**

## DESSERTS

(Select one of the following)

Duo of house sorbet with rockmelon and schnapps salad

Homemade individual Pavlova with passionfruit curd, Cointreau marinated strawberries

Classic steamed Myer lemon and golden syrup pudding with citrus glaze and double cream

Trio of ice-cream, brandy snap wafer on a raspberry compote

Double chocolate mud cake with raspberry soup and fresh strawberries

Trio of Coverture chocolate mousse with Bacardi rum and blackberry relish

## COFFEE, TEA & CHOCOLATES