



Corporate + Business Lunches and Dinners

Cocktail-Style	Alternate Drop	Banquet-Style
<p>Canapes on arrival (served roaming)</p> <ul style="list-style-type: none"> ○ Mini roast pumpkin & soft fetta tartlets basil pesto ○ Tempura West Australian prawn cutlets wasabi mayonnaise ○ Grilled chicken pop sticks Balinese satay ○ Chorizo & queso fresco quesadillas avocado sour cream <p>Bigger Bites (served roaming)</p> <ul style="list-style-type: none"> ○ Malaysian chicken curry fragrant rice fried shallots ○ Steamed bao buns sticky pork pickled cucumber <p>Dessert & Cheese Bar Supper Rd Miniature dessert selection</p> <ul style="list-style-type: none"> ○ Individual vanilla bean panna cottas wild berry ○ Mini lemon curd tarts torched Italian meringue ○ Mini cookies & cream cheesecake bites <p>Cheese Boards quince paste fresh & dried seasonal fruit lavosh</p>	<p>Canapes on arrival (served roaming)</p> <ul style="list-style-type: none"> ○ Arancini bites parmesan balsamic glaze aioli ○ Chilli salt & pepper calamari nam jjim ○ Roasted Pork belly bites chilli caramel ○ Duck pancakes hoisin <p>On the tables ... House-made dinner rolls</p> <p>Entrée course</p> <ul style="list-style-type: none"> ○ Shark Bay crab tortellini fried baby capers beurre noisette <p>And</p> <ul style="list-style-type: none"> ○ "Pitch Black" angus carpaccio truffle aioli beetroot textures parmesan <p>Main course</p> <ul style="list-style-type: none"> ○ Braised Lamb shoulder Paris mash charred baby courgette beetroot puree Shiraz Jus <p>And</p> <ul style="list-style-type: none"> ○ Grilled Kimberley "Cone Bay" Barramundi Southwest Mary Brook sautéed Kipflers asparagus tomato & fennel braise <p>Dessert course</p> <ul style="list-style-type: none"> ○ Chocolate ganache & raspberry tart double cream <p>And</p> <ul style="list-style-type: none"> ○ Strawberry & mint Eton mess wild berry coulis shortbread 	<p>Canapes on arrival (served roaming)</p> <ul style="list-style-type: none"> ○ Goats Cheese croquette orange blossom honey ○ Moroccan spiced sweet potato & chickpea cakes tomato kasundi ○ Flame grilled MSA beef bites chimichurri ○ Tuna Tartare wakame seaweed puffed rice crisp <p>On the tables ...</p> <ul style="list-style-type: none"> ○ Yallingup wood-fired bread loaves ○ Jersey Farm olive oil <p>Antipasto Entrée Share Plates</p> <ul style="list-style-type: none"> ○ Prosciutto wrapped asparagus ○ Orange & thyme roasted olives ○ Assorted Supper Road dips ○ Crackers & tostadas <p>Main course – Share style <u>Hot selection</u></p> <ul style="list-style-type: none"> ○ Honey roasted confit duck leg braised red cabbage red wine jus ○ Spring Valley lamb shoulder carrot puree gremolata ○ Cone Bay barramundi tomato & fennel braise lemon beurre blanc <p><u>Sides</u></p> <ul style="list-style-type: none"> ○ Wild rocket, roast pear, grape tomato, Spanish onion & pecorino salad ○ Grilled broccolini & beans pangratatto ○ Salt roasted new potatoes <p>Dessert course – Share style</p> <ul style="list-style-type: none"> ○ Self-saucing chocolate orange pudding double cream strawberries ○ Cambray Cheese boards lavosh wafers quince fresh fruit chutney

Please note that all products and menu items are subject to seasonal availability & may change without notice