Menu

GOURMET CANAPES

~ Served roaming for approximately 45 minutes ~

Arancini bites | parmesan | aioli veg
Crostini | caponata | stracciatella veg
Tempura Exmouth prawns | wasabi mayonnaise
Fennel roasted pork belly bites | chilli caramel gf
Moroccan lamb koftas | harissa yoghurt gf

ON THE TABLES

Margaret River wood fired bread loaves | Jersey Farm olive oil | salted butter

MAIN COURSE

~ Hot selection ~

Margaret River beef | heirloom carrot textures | shiraz jus gf
Prosciutto rolled chicken breast | sweet corn polenta | chicken jus gf
Shark Bay Rankin Cod | samphire | saffron & lemon butter gf

~ Sides ~

Heirloom tomato, burrata & basil salad | vincotto gf
Local broccolini | dukkah gf
Duck fat roast potatoes gf

DESSERT BAR

~ Allow 1 hour for serving, consumption & clearing ~

Cinnamon doughnuts
Chocolate tarts | double cream | blueberries
Eton mess | summer berries | strawberry coulis gf
‘Supper Road’ cheese selection | quince paste | muscatels | lavosh