

\$75 Per person – This includes bread rolls, choice of 2 entrees, 2 mains, 2 desserts

#### Deluxe Package

\$85 Per person - This includes, champagne and canapés on arrival, bread rolls, choice of 3 entrees, 3 mains and 3 desserts

We also offer a cocktail menu, or a tasting menu/degustation consisting of up to 11 courses. Our Chef Kiren is happy to adjust and structure the menus to make your day more special, including dietary requirements, vegetarian, etc.

Drinks are charged by consumption, with the choice of a wide variety of wines off our extensive wine list.

#### Venue Hire:

Venue hire is applicable if full use of restaurant is needed, depending on the amount of people in your party

\$100 an hour for 5 hours,  
\$200 an hour after 5 hours

Our formal dining room seats up to 50 people or 70 people for cocktail/canapés functions.

We also have a beautiful area in the garden for wedding ceremonies and we can provide marquees and stages for outdoor receptions or dance floors. The covered alfresco area overlooking the garden is ideal for casual parties as well as pre dinner drinks.

Also included is the set up of chairs, tables, table settings, with white linen and napkins provided. Chair coverings are available at extra cost. There will be a table provided for wedding cake and gifts

Please see menu choices below

Entrees

**Roast Tomato and Basil soup**  
garnished with a basil salsa

Or

**Roast butternut pumpkin soup**  
with goat's cheese dumpling

Or

**Local Seafood Assiette**

Chilled salad of seafood and a preserved lemon foam

Or

**Blackberry and Star Anise Braised Venison Spare Ribs**

Margaret River venison served with an apple and celeriac salad and truffle infused olive oil

Or

**Cactus and Spiced Tofu and Mixed Bean Taco**

Black turtle, fava, and kidney beans spiced with nigella and paprika, served in a homemade taco shell with avocado puree, salsa picante and nopolutos cactus

Mains

**Roast Sirloin of Black Angus Beef**

on leek mouselline, roast vegetables and a Bordelaise sauce

Or

**Whole Roast Baby Snapper**

With vanilla bean risotto and a pink grapefruit and spring onion salad.

Or

**Hand made Beetroot Perogies**

Traditional Eastern European parcel filled with potato and black truffle pecorino, poached in port and beetroot and set upon creamed savoy with caraway seeds.

Or

**Crispy Lemon and Barley Tofu**

with low braised saffron and almond mograbia served with a smoked tomato sauce romesco

Desserts

**Chocolate Fondant**

Baked to order, with vanilla bean ice cream and white chocolate sauce

Or

**Selection of Home Made Ice Creams**

With a pan seared vanilla cone, filled with fresh seasonal fruit

Or

**Vegan Baklava**

with an orange blossom and youzo sorbet

Or

Chef's selection of cheese with home made crisp bread, quince paste and fresh fruit

(vegan dishes highlighted in red)