



For bookings of 31 – 140 people

Included in this offer is bread and leaf salad for the table and tea & coffee
Dietary requirements happily catered for. Please see your event coordinator.

Three course meal- \$85

PLEASE CHOOSE 2 STARTERS

- Freshly shucked natural oysters on a bed of ice with fresh lemon
- Simply grilled Tiger Prawns Lightly marinated and served on a blood orange and fennel salad with blood orange dressing
- Vegetable terrine of layered roast peppers, caramelized red onion & pressed tomatoes served with grilled haloumi cubes & toasted hazelnuts in a balsamic glaze
- Amelia Park beef carpaccio. Wafer thin slices of Amelia Park beef on top of thinly sliced beetroot & drizzled with Pedro Ximénez dressing

PLEASE CHOOSE 2 MAINS

- 200 Gram Amelia Park Beef Tenderloin with creamed Royal Blue potato mash, roasted thyme & garlic butter field mushrooms, served with Horseradish cream & a red wine jus
- Crispy skinned Barramundi Fillet grilled & sitting on caramelised red onions, garlic and thyme infused oven roasted tomatoes, finished with fresh basil & Maldon smoked sea salt
- Confit of rolled Pork Belly served with braised shallots, scored & roasted Granny Smith apple, drizzled in Little Creatures Pipsqueak Cider jus & topped with traditional crunchy pork crackling
- West Australian Goldband Snapper lightly grilled and accompanied with a soured lime cream, chunky spicy tomato salsa & a sweet potato puree

PLEASE CHOOSE 2 DESSERTS

- Rich dark chocolate ganache tart served with white chocolate ice cream
- Panna cotta with pieces of Turkish delight, dried rose petals, saffron caramel & house made Pashmak
- Fresh mixed berries gently marinated in sugar, cinnamon, lemon zest & star anise under a layer of fruit jelly & a scoop of fresh lemon sorbet

If you want to add a little something extra

Please notify your events coordinator 1 week prior to your reservation.

Canapés \$12.00 pp

Tempura King Prawns
Grilled Half Shelf Scallops
Bocconcini, Cherry Tomato and Fresh Basil Skewers
Asparagus & Prosciutto with Balsamic Reduction

Cheese Platters \$10.00 pp

Cheese platters for the table

Fruit Platters \$8.00 pp

Selection of fresh cut seasonal fruits

Beverages available on package or consumption. Please contact your function coordinator

Lunch sitting commences 12noon until 4.00pm
Dinner sitting commences 6.00pm until 11.00pm

PRIVATE AREAS AND HIRE FEES

AREA	FEE	MINIMUM NUMBERS*	CAPACITY
The Deck	\$500	40	60
The Bay Room	\$200	15	24 (2 tables)
Exclusive Full Venue	\$2500	110	140

*Strict minimum numbers apply from October–April and on
Friday and Saturday Evenings