



## SET MENU

AS OF MAY 2017 | FOR GROUPS BETWEEN 14 - 20

*A set menu is required for the entire group of all bookings of 14 guests or more.*

*Two course (entree & main) \$55pp*

*OR*

*Two course (main & dessert) \$55pp*

*OR*

*Three course menu \$70pp*

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### ENTREE

#### BAKED BABY HEIRLOOM PUMPKIN

BOOKARA GOATS MILK YOGHURT, CANDIED WALNUTS, SAGE OIL *GF*

#### FREMANTLE TUNA CARPACCIO

FRIED CAPERS, DRIED BLACK OLIVE, FINGER LIME, SHAVED BOTTARGA *GF DF*

#### JINDONG FREE RANGE HAM HOCK TERRINE

PEA PUREE, CELERIAC REMOULADE, PICKLED RADISH *GFO DFO*

### MAIN

#### BAKED SAGE GNOCCHI

MUSHROOMS, SMOKED BUFFALO RICOTTA, TRUFFLE OIL, BLACK CABBAGE

#### CONE BAY BARRAMUNDI

JERUSALEM ARTICHOKE, WARRIGUL GREENS, MACADAMIA, VERJUICE *GF DF*

#### WAGIN DUCK CASSOULET

CANNELLINI BEAN, TOULOUSE SAUSAGE, PANCETTA *GFO*

#### 250G MARGARET RIVER BLACK ANGUS RUMP STEAK

PARIS MASH, ROCKET & MICRO RADISH SALAD *GF DFO*

### DESSERT

#### BOURBON APPLE CRUMBLE

SPICED VANILLA BEAN ICE CREAM, CANDIED PEARS

#### BAHEN ORGANIC CHOCOLATE DÉLICE

SOUR CREAM ICE CREAM, SALTED CARAMEL PEANUTS *GF*

### CHEESE PLATE

CHEFS SELECTION OF TWO CHEESES WITH ACCOMPANIMENTS *GFO*

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