



## SET MENU

AS OF OCTOBER 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

#### ARTICHOKE NIÇOISE

ZUCCHINI, EGG, BLACK OLIVE, TOMATO, GREEN BEANS *GF*

#### GERALDTON KINGFISH

POMEGRANATE, DAIKON SALAD, LEMON OIL, SUMAC *GF*

#### BLACK ANGUS STEAK TARTARE

BULGOGI, TOGARISHI, MELON, PICKLED YOLK, GAME CHIPS *GFO*

### MAIN

#### BUFFALO RICOTTA GNOCCHI

TALEGGIO SAUCE, APPLE, WALNUT, PEA SPROUTS

#### CONE BAY BARRAMUNDI

MOJAMA, WARRIGAL GREENS, BEANS, RED WINE JUS, CELERIAC PUREE *GF*

#### LINLEY VALLEY PORK BELLY

ABROLHOS ISLAND SCALLOPS, CORN, HEIRLOOM BEETROOT, APPLE *GF*

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

PARIS MASH, ROCKET & MICRO RADISH SALAD *GF*

### DESSERT

#### LEMON SET CREAM

MILK MERINGUE, RASPBERRY SORBET, RED FRUIT *GF*

#### 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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