



# Set Menus

**\$60 PER PERSON (LUNCH ONLY)**

**ENTRÉE AND MAIN**

Minimum 15 people, maximum 30 people

## **ENTRÉE** CHOICE OF

**CARPACCIO** hand cut Harvey beef with lemon, black pepper, parmesan and horseradish [GF]

**CEVICHE** of line caught king fish and hanabi scallop, mixed lettuce leaves and karkalla [GF, DF]

## **MAIN** CHOICE OF

**MT BARKER CHICKEN BREAST** on mushroom pavé, green pea, caramelised parsnip, spiced cashew and truffle oil [GF, N, DF]

**WEST COAST GOLD BAND SNAPPER** with green tea noodles, greens, crisp lotus root and soy [DF]

**RED QUINOA AND BLACK RICE** with walnut filled zucchini flowers field mushroom, asparagus and black vinegar [V, GF, N, DF]

## **SIDES** SHARED ON THE TABLE

**GREENS** steamed and dusted with roasted pepitas [V, GF, DF]



**\$60 PER PERSON (LUNCH ONLY)**

**MAIN AND DESSERT**

Minimum 15 people, maximum 30 people

**MAIN** CHOICE OF

**MT BARKER CHICKEN BREAST** on mushroom pavé, green pea, caramelised parsnip, spiced cashew and truffle oil [GF, N, DF]

**WEST COAST GOLD BAND SNAPPER** with green tea noodles, greens, crisp lotus root and soy [DF]

**RED QUINOA AND BLACK RICE** with walnut filled zucchini flowers field mushroom, asparagus and black vinegar [V, GF, N, DF]

**SIDES** SHARED ON THE TABLE

**GREENS** steamed and dusted with roasted pepitas [V, GF, DF]

**DESSERT** CHOICE OF

**HIBISCUS SOAKED SAFFRON CAKE** with orange marmalade and whipped custard [GF, V]

**RAMBLA'S CRÈME CATALINA** with honeycomb and strawberry [GF, V]



## \$75 PER PERSON

### ENTRÉE, MAIN AND DESSERT

Minimum 15 people, maximum 30 people

#### **ENTRÉE** CHOICE OF

**CARPACCIO** hand cut Harvey beef with lemon, black pepper, parmesan and horseradish [GF]

**CEVICHE** of line caught king fish and hanabi scallop, mixed lettuce leaves and karkalla [GF, DF]

**PORK BELLY** with pancetta and smoked eggplant, **SNAPPER CROQUETTE** with saltbush and manchego, **WATERMELON** with feta and black garlic

#### **MAIN** CHOICE OF

**MT BARKER CHICKEN BREAST** on mushroom pavé, green pea, caramelised parsnip, spiced cashew and truffle oil [GF, N, DF]

**WEST COAST GOLD BAND SNAPPER** with green tea noodles, greens, crisp lotus root and soy [DF]

**HARVEY GRAIN FED BEEF FILLET [250g]** with roasted cauliflower puree, crisp jamón and grilled asparagus

#### **SIDES** SHARED ON THE TABLE

**GREENS** steamed and dusted with roasted pepitas [V, GF, DF]

#### **DESSERT** SHARED ON THE TABLE

**CHEF SELECTION OF PETIT FOURS**



**\$90 PER PERSON**

**SHARED, ENTRÉE, MAIN AND DESSERT**

Minimum 15 people, maximum 30 people

**SHARED** ON THE TABLE

**NATURAL OYSTERS** freshly shucked with lemon, chardonnay Jerez, and cabernet eshollot vinegars [GF, DF]

**ENTRÉE** CHOICE OF

**CARPACCIO** hand cut Harvey beef with lemon, black pepper, parmesan and horseradish [GF]

**WAGYU BEEF CHEEK** with Pedro Ximénez and cauliflower, **CORN** charred with jalapeno salsa, **SALMON** roasted with young leeks and parmesan [GF]

**PORK BELLY** with pancetta and smoked eggplant, **SNAPPER CROQUETTE** with saltbush and manchego, **WATERMELON** with feta and black garlic

**MAIN** CHOICE OF

**MT BARKER CHICKEN BREAST** on mushroom pavé, green pea, caramelised parsnip, spiced cashew and truffle oil [GF, N, DF]

**KALBARRI DHUFISH** with kipfler potato, baby fennel pollen and lemon buttet [GF]

**HARVEY GRAIN FED BEEF FILLET** with roasted cauliflower puree, crisp jamón and grilled asparagus [250g]

**NARROGIN LAMB RACK** wrapped in jamón with fired peppers, almonds, saffron and salted rosemary [GF, N, DF]



**SIDES** SHARED ON THE TABLE

**GREENS** steamed and dusted with roasted pepitas [V, GF, DF]

**DESSERT** CHOICE OF

**HIBISCUS SOAKED SAFFRON CAKE** with orange marmalade and whipped custard [GF,V]

**RAMBLA'S CRÈME CATALINA** with honeycomb and strawberry salad

**DARK CHOCOLATE DELICE** with vanilla fraiche and crisp cocoa [V,GF]



**\$105 PER PERSON**

**SHARED, ENTRÉE, MAIN AND DESSERT**

Minimum 15 people, maximum 30 people

**SHARED** ON THE TABLE

**NATURAL OYSTERS** freshly shucked with lemon, chardonnay Jerez, and cabernet eshollot vinegars [GF, DF]

**OYSTERS KILPATRICK** freshly shucked with bacon and Worcestershire sauce [GF, DF]

**ENTRÉE** CHOICE OF

**CEVICHE** of line caught king fish and hanabi scallop, mixed lettuce leaves and karkalla [GF, DF]

**CARPACCIO** hand cut Harvey beef with lemon, black pepper, parmesan and horseradish [GF]

**WAGYU BEEF CHEEK** with Pedro Ximénez and cauliflower, CORN charred with jalapeno salsa, SALMON roasted with young leeks and parmesan [GF]

**PORK BELLY** with pancetta and smoked eggplant, SNAPPER CROQUETTE with saltbush and manchego, WATERMELON with feta and black garlic

**MAIN** CHOICE OF

**MT BARKER CHICKEN BREAST** on mushroom pavé, green pea, caramelised parsnip, spiced cashew and truffle oil [GF, N, DF]

**KALBARRI DHUFISH** with kipfler potato, baby fennel pollen and lemon buttet [GF]



**HARVEY GRAIN FED BEEF FILLET** with roasted cauliflower puree, crisp jamón and grilled asparagus [250g]

**NARROGIN LAMB RACK** wrapped in jamón with fired peppers, almonds, saffron and salted rosemary [GF, N, DF]

**SIDES** SHARED ON THE TABLE

**GREENS** steamed and dusted with roasted pepitas and **MIXED LEAF SALAD** with fried walnuts and cabernet vinegar [V, GF, N, DF]

**DESSERT** CHOICE OF

**HIBISCUS SOAKED SAFFRON CAKE** with orange marmalade and whipped custard [GF,V]

**RAMBLA'S CRÈME CATALINA** with honeycomb and strawberry salad

**DARK CHOCOLATE DELICE** with vanilla fraiche and crisp cocoa [V,GF]

**CHEESE BOARD** of local and international cheese with lavosh and mustard fruits and green apple [V]