



Dinner Set Menus

\$75 PER PERSON

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

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

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,

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 [M]