



Set Menu Booking Form

BOOKING DETAILS

Booking Name			
Company Name			
Phone			
Booking Date		Booking Time	
No. Guests			
Deposit	\$		

SET MENU

TYPE	RECOMMEND	PRICE
<input type="checkbox"/> Set Menu 1	Lunch or Dinner	\$80
<input type="checkbox"/> Set Menu 2	Lunch or Dinner	\$100
<input type="checkbox"/> Set Menu 3	Lunch or Dinner	\$120

CREDIT CARD DETAILS

Payment Type	Amex	Visa	Mastercard												
Name on Card															
Card No.				-					-						
CCV			Expiry												
Signature															

SET MENU ONE \$80

ENTREE

SALMON SASHIMI with green chilli, roasted sesame seeds, bugak and wasabi ponzu [DF]

CHAR SIU GLAZED PORK BELLY with steamed bok choy and enoki mushroom [DF]

ASIAN HERB SALAD with chilled rice noodles and ponzu [GF, DF, V]

MAIN

ROASTED HARISSA CAULIFLOWER with organic red quinoa and avocado salad served with fired Kent pumpkin [GF, DF, VG]

BLACK ANGUS SIRLOIN 300G with gratin potato, snow peas and peppercorn sauce

KALBARRI GOLD BAND SNAPPER with shichimi spice, green tea noodles, greens, crisp lotus root and reduced soy [DF]

DESSERT

WARM DARK CHOCOLATE AND WALNUT BROWNIE with churned vanilla cream and crisp hazelnut [M]

CAPEL BLACK WAX CHEDDAR and Adelaide Hill's triple brie with lavosh and mustard fruits [M]

EXTRA'S CAN BE ORDERED UPON REQUEST

SET MENU TWO \$100

ENTREE

NATURAL OYSTERS Half dozen freshly shucked oysters with chardonnay dressing [GF, DF, NF]

SALMON SASHIMI with green chilli, roasted sesame seeds, bugak and wasabi ponzu [DF]

CHAR SIU GLAZED PORK BELLY with steamed bok choy and enoki mushroom [DF]

ASIAN HERB SALAD with chilled rice noodles and ponzu [GF, DF, V]

MAIN

ROASTED HARISSA CAULIFLOWER with organic red quinoa and avocado salad served with fired Kent pumpkin [GF, DF, VG]

LEMON AND HERB CHARGRILLED CHICKEN BREAST with baby leaves and marinated goat's feta [GF]

KALBARRI GOLD BAND SNAPPER with shichimi spice, green tea noodles, greens, crisp lotus root and reduced soy [DF]

BLACK ANGUS SIRLOIN 300G with gratin potato, snow peas and peppercorn sauce

DESSERT

WARM DARK CHOCOLATE AND WALNUT BROWNIE with churned vanilla cream and crisp hazelnut [M]

CAPEL BLACK WAX CHEDDAR and Adelaide Hill's triple brie with lavosh and mustard fruits [M]

VEGAN SORBET with raspberry jus and cookie crumb [VG, GF]

EXTRA'S CAN BE ORDERED UPON REQUEST

SET MENU THREE \$120

ENTREE

OYSTERS KILPATRICK Half dozen fresh oysters with bacon and Worcestershire sauce [DF]

SALMON SASHIMI with green chilli, roasted sesame seeds, bugak and wasabi ponzu [DF]

CHAR SIU GLAZED PORK BELLY with steamed bok choy and enoki mushroom [DF]

ASIAN HERB SALAD with chilled rice noodles and ponzu [GF, DF, V]

MAIN

ROASTED HARISSA CAULIFLOWER with organic red quinoa and avocado salad served with fired Kent pumpkin [GF, DF, VG]

KALBARRI GOLD BAND SNAPPER with shichimi spice, green tea noodles, greens, crisp lotus root and reduced soy [DF]

GRAIN FED BEEF FILLET 250G with crisp duck fat potatoes, charred asparagus and red wine jus [GF]

WEST COAST, LINE CAUGHT MARKET FISH on chargrilled broccolini with fired peppers, heirloom tomato and saffron [GF, DF]

SHARE

BABY LEAF SALAD with baked walnuts and hazelnut vinaigrette [VG]

DESSERT

CRÉME RAMBLA with roasted strawberries and dulce de leche [GF, NF, V]

WARM DARK CHOCOLATE AND WALNUT BROWNIE with churned vanilla cream and crisp hazelnut [V]

CAPEL BLACK WAX CHEDDAR and Adelaide Hill's triple brie with lavosh and mustard fruits [V]

VEGAN SORBET with raspberry jus and cookie crumb [VG, GF]

EXTRA'S CAN BE ORDERED UPON REQUEST