

Lunch Set Menus

SUBSTANTIAL SHARING PLATTER \$55pp

Chefs Tasting Board

Sicilian arancini, selection of West Australian and Italian cheeses,

Tiger Prawns, Pork Belly bites, fried Calamari,

variety of European and Australian cold meats, chargrilled confit garlic and rosemary lamb riblets,

Stracciatella dip with fresh basil, pickled vegetable, toasted parmesan and onion sourdough

and smoked RiverBank Estate olives

Additional:

Platter of custard cannoli with pistachio crumb for \$7.50pp

Menu subject to seasonal variety, items may differ according to supply and best available produce

SET MENU ONE \$64 per person

MAIN

Western Australian Fresh Ocean Caught Fish w/herb lemon pea, risotto, red radish, grilled Fremantle baby octopus parmesan crisp (A)

or

Beef Cheek, w/soft creamy polenta sauteed wild mushrooms and lemon zest gremolata (GF)

or

Tomato Concasse, filled w/herb, green pea lentils on grilled portobello mushroom, house made vegan cashew cheese and dill oil (V, VO, GF, DFO)

DESSERT

Tiramisu Bread & Butter Pudding, salted caramel sauce, amaretto ice cream

or

Pistachio Praline Grand Marnier bavarois, blood orange blossom gel

SET MENU TWO \$72 per person

ENTREE

Chefs Tasting Board

Sicilian Pork Arancini, Parma di prosciutto, Chargrilled confit garlic and rosemary lamb riblets, Stracciatella dip with fresh basil, toasted Parmesan and onion Sourdough, smoked estate olives

MAIN

Western Australian Fresh Ocean Caught Fish w/herb lemon pea, risotto, red radish, grilled Fremantle baby octopus parmesan crisp (A)

or

Beef Cheek, w/soft creamy polenta sauteed wild mushrooms and lemon zest gremolata (GF)

or

Tomato Concasse, filled w/herb, green pea lentils on grilled portobello mushroom, house made vegan cashew cheese and dill oil (V, VO, GF, DFO)

SET MENU THREE \$88 per person

ENTREE

Chefs Tasting Board

Sicilian Pork Arancini, Parma di prosciutto, Chargrilled confit garlic and rosemary lamb riblets, Stracciatella dip w/ fresh basil, toasted Parmesan and onion Sourdough, smoked estate olives

MAIN

Western Australian Fresh Ocean Caught Fish w/herb lemon pea, risotto, red radish, grilled Fremantle baby octopus parmesan crisp (A)

or

Beef Cheek, w/soft creamy polenta sauteed wild mushrooms and lemon zest gremolata (GF)

or

Tomato Concasse, filled w/herb, green pea lentils on grilled portobello mushroom, house made Vegan Cashew Cheese (V,VO,GF,DFO)

DESSERT

Tiramisu Bread & Butter Pudding, salted caramel sauce, amaretto ice cream

or

Pistachio Praline Grand Marnier bavarois, blood orange blossom gel

