



Set Menu

Antipasto Platter

A gourmet mini loaf served with Shark Bay King prawns, chorizo and feta, marinated olives, dips of the day, Camembert cheese, loquat chutney, marinated Mediterranean vegetables, evoo and dukkah

~

On the Rocks

Linley Valley pork loin

topped with blue cheese and walnut butter served with a salad of Semillon-poached pear, walnut, rocket and feta (gf)

or

Scotch fillet (\$5 extra)

served with a with a green salad topped with roasted beetroot and caramelized walnuts served with

chardonnay-infused green pepper sauce (gf)

or

Ocean Trout

served with seaweed butter served with a quinoa, chia and preserved lemon salad (gf)

~

Dessert

A selection of housemade desserts is available for your enjoyment

\$47.50 per person