



## Table Service Menu

### Entrees

- Soup of your choice served with a freshly baked bread roll  
Smoked Salmon & baby caper roulade
- Antipasto Cake – pagnotta loaves filled with pastrami, copa, salami, roasted capsicum and oven roasted tomatoes and goat cheese, drizzled with aged balsamic vinegar (vegetarian alternative is also available)
- Smoked Salmon & Avocado Stack served with snow peas & truffle oil
- Trio of Fresh Linguini with prawns, basil, tomato & olive oil
- Jarrah Smoked Chicken Breast on a bed of green salad with tropical fruit dressing
- Coconut Chicken Skewers served with jasmine rice & mango salsa
- Mini Burritos – beef or chicken served with our chefs special salsa & sour cream
- Prawns in Filo Pastry with ginger – soy dipping sauce
- Mini Potato Pancakes topped with smoked salmon mousse
- Golden Baked Caramelised Goats Cheese and Pumpkin Tartlet
- Thai Beef Salad
- Classic Prawn Cocktail with our specialty sauce
- Gourmet Seafood Tasting Plate:
  - Mini Tandoori Prawns With Chilli Sauce,
  - Oysters With Coriander & Lime Salsa,
  - Thai Fish Cakes With Lemon Myrtle Mayonnaise
  - Seafood Crepes drizzled with a citrus cream sauce
- Filo Parcels filled with a trio of oyster, field & straw mushrooms
- Goujons of Nor-West Snapper nestled on an Asian salad
- Tika, Vietnamese Rice Rolls and Thai Scallops
- Lamb Fillet with a grilled Mediterranean vegetable salad



## Main Courses

Pork Schnitzel with sage & bocconcini  
Chicken Breast filled with smoked salmon & fetta mousse  
Chefs Gourmet Game Pie with guinness jus  
Darne of Tasmanian Salmon with watercress & chive berblanc  
Peppered Beef Fillet with caramelised onions  
on a pumpkin & potato cake  
The Seasons Freshest Fish – Red Emperor, Blue Spotted Cod  
or Barramundi served on a panche of season vegetables  
South West Wattle Seed encrusted Lamb with a compote of  
baby vegetables and topped with a mint jus  
Harvey Beef Fillet served on a zucchini fritter,  
rosti potato with a bernaïse sauce  
Supreme of Chicken filled with north west tiger prawns  
and topped with a crème vermouth sauce  
Asian Marinated Sirloin Steak with jasmin rice & Asian greens  
Filo Parcels filled with chicken, peach & brie  
drizzled with a mango salsa  
Chicken Wellington filled with mushrooms  
West Australian Cold Seafood Platter – Geraldton Cray Tails,  
Bremner Bay Scallops, Beverly Yabbies, Sweet & Sour Baby  
Octopus, King Prawns, Fremantle Sardines served with fresh  
garden salad and lime aioli  
Whole Chicken Breast resting on a char grilled vegetarian stack  
of eggplant, tomatoes, zucchini, feta and capsicum, topped with  
an Australian olive tapenade  
Golden Baked Caramelised Goat Cheese Pumpkin Tartlet  
Beef Fillet rolled in pancetta, wild mushrooms and puff pastry  
served with a cabernet jus  
Loin of Lamb served with a honey orange and mint glaze over  
rosemary potatoes and baby vegetables  
Veal Tenderloin filled with prosciutto & lemon topped by a fresh  
tomato sauce  
Grilled Breast of Chicken with wild risotto rice & fruit chutney  
Barramundi Fillet grilled and served with vegetable julienne &  
lemon Balsamic butter