



PLATED MENU

BEAUMONDE
Catering

ENTREE

MEAT

Sous Vide Lamb Loin, Eggplant, Greek Salad Salsa, Sherry Vinaigrette, Saltbush Dukkha gf	18
Pork & Pistachio Terrine, Brioche, Dijon Mustard, Cornichons, Red Onion Marmalade	16
Hay Smoked WA Beef Striploin, Smoked Onion Salad, Miso Orange Dressing dfgf	16

POULTRY

Seared Japanese Spiced Duck Breast, Okonomiyaki Pancake, Spring Onion, Pickled Radish, Black Sesame, Miso Mayonnaise, Okonomiyaki Sauce	16
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SEAFOOD

Poached Shark Bay Prawns, Green Papaya, Mango, Nam Jim Dressing dfgf	18
Seared Scallops, Parmesan Polenta, Salsa Verde, Roasted Hazelnuts, Fine Herbs gf	18
Grilled Fremantle Octopus, Skordalia, Roasted Peppers, Chorizo, Squid Ink Aioli, Fine Herb	18
WA Pink Snapper Ceviche, Leche De Tigre, Jalapeños, Pickled Sweet Potato, Shallots dfgf	15
Prawn Caesar Salad – Shark Bay Prawns, Baby Cos, Parmesan, Crisp Prosciutto, Garlic Croutons	16
Select Market Fish, Red Pepper Piperade, Braised Fennel, Crisp Pancetta Pangrittato	16

VEGETARIAN

Compressed Watermelon, Heirloom Tomato, Pickled Shallots, Basil Aioli, Puffed Quinoa dfgfvn	15
Heirloom Tomato Bruschetta, Sour Dough, Whipped Feta, Confit Garlic, Vincotto, Herbs v	16
Caramelised Garlic & Goat's Cheese Tart, Rocket Salad, Lemon Vinaigrette v	16
Roasted Beetroot, Quinoa, Pickled Radish, Goat's Chevre, Candied Walnut gfv	15

MAIN COURSE

MEAT

Margaret River Beef Fillet, Mushroom Danish, Kipfler & Parsnip Crush, Carrot, Shiraz Jus	40
WA Harvey Beef Scotch Fillet, Chimichurri, Roast Kipfler Potato, Rocket & Parmesan Salad, Lemon gf	39
Linley Valley Pork Belly, Cauliflower Puree, Apple Chutney, Brussel Sprouts, Sherry Jus gf	35
WA Lamb Rack, Braised Lamb Shoulder Pie, Colcannon Potato, Pea Puree, Braising Liquor Jus	35
Harvey Beef Short Rib, Truffle Mash Potato, Heirloom Beets, Broccolini, Shiraz Jus gf	37
WA Lamb Rump, Cumin Scented Carrot Puree, Roast Baby Carrots, Tahini Lemon Yoghurt, Saltbush Dukkha gf	35
Linley Valley Pork Cutlet, Romesco, Caramelised Apples, Broccolini, Jus gf	34

POULTRY

Free Range Chicken Breast, Paris Mash, Braised Cabbage, Pea, Tarragon Aioli gf	32
Slow Braised Spatchcock In Red Wine, Caramelised Shallots, Pancetta, Potato Puree, Kale gf	32
Turkey Roulade, Cranberry Chutney, Kipfler & Pumpkin Crush, Braised Brussel Sprout, Jus	32

SEAFOOD

WA Pink Snapper Schnitzel, Savoy Cabbage, Parmesan & Pea Slaw, Lemon & Herb Aioli	32
Cone Bay Barramundi, Ginger Carrot Puree, Thai Yellow Curry Sauce, Bok Choy, Fried Shallots, Shiso Leaves gf	32

VEGETARIAN

Sous Vide Cauliflower Steak, Butternut Pumpkin Puree, Sauce Vierge, Nuts & Seeds dfgfvn	29
Cauliflower, Eggplant & Pumpkin Korma, Coconut Cream, Scented Basmati Rice dfgfvn	29
Roasted Pumpkin, Caramelised Shallot, Goat's Cheese Pithivier, Caponata, Rocket Salad v	29

PASTA / RISOTTO COURSE OR ENTRÉE

SERVED AS SECOND ENTRÉE FOR A 4 OR 5 COURSE MEAL

2 Hour Braised Linley Valley Pork Shoulder, Potato Gnocchi, Fresh Tomato Concasse	16
Braised Beef Brisket Ragu, Red Wine, Tomatoes, Penne Pasta, Basil, Parmesan	16
Pan Fried Pancetta, Orecchiette Pasta, Confit Garlic, Cream, Black Pepper, Parmesan	16
Chicken & Leek Agnolotti, Wild Mushrooms, Mushroom Cream, Parmesan, Basil	16
Shark Bay Garlic Prawns, Zucchini & Lemon Risotto, Fine Herbs gf	16
Ricotta & Spinach Ravioli, Rocket, Parmesan Sauce Vierge v	12
Saffron, Pea, & Red Pepper Risotto, Parmesan, Rocket gfv	12

SIDES

Mixed Green Leaves, Crisp Cucumber, Heirloom Tomato, Carrot, Balsamic dfgfv	4
Wild Rocket Salad, Roasted Pear, Blue Cheese, Lemon, Evoo gfv	5
Ancient Grains, Vibrant Pumpkin, Red Onion, Cranberry, Golden Almond, Honey Vinaigrette gfvn	4
Gem Wedges, Ranch Dressing, Blue Cheese, Chives gfv	5
Roasted Kipfler Potato, Rosemary, Garlic dfgfvn	4
Roasted Heirloom Carrots, Honey, Hazelnut dfgfv	4
Broccolini, Shallot Dressing, Chives dfgfvn	5
Pearl Barley, Vibrant Apricot, Black Dates, Shallots dfvn	4
Israeli Cous Cous – Cranberries, Toasted Nuts, Pickled Red Onion, Sweet Pumpkin, Eggplant v	5
Fattoush Salad – Green Cos, Tomato, Cucumber, Natural Radish, Red Onion, Sumac & Lemon Dressing, Arabic Bread, Pomegranate Molasses dfv	5
Tabbouli, Green Parsley, Cracked Wheat, Tomato, Red Onion, Lemon Finish dfgfvn	5

DESSERT

WA Seasonal Fruit Pavlova, Mango Coulis, Elderflower Cream gf	14
Gianduja Chocolate Tart, Hazelnut Gelato, Soil, Fig Compote, Spiced Rum Butterscotch	14
Trio Of Desserts – Macaron, Lemon Meringue Tart, Orange Almond Cake, Cream Cheese Frost	14
Apple Crumble Tart, Vanilla Gelato, Crème Anglaise, Caramelised Macadamia	14
Passionfruit Crème Brulee, Pistachio Biscotti, Lemon Balm	14
Mango Panacotta, Pineapple & Mint Salad, Toasted Coconut	14
Double Chocolate Brownie, Salted Caramel Sauce, Vanilla Gelato, Strawberry Salad gf	14
Vegan Carrot Cake, Walnuts, Raspberry Coulis gfvn	14
Espresso Baked Cheesecake, Kahlua Creme Anglaise, Cocoa	14
Margaret River Brie, Cranberry Chutney, Corella Pear, Cranberry & Sunflower Crackers	14
Sticky Date Pudding, Sailor Jerry Spiced Rum Anglaise, Fig Compote	14

Pricing does not include equipment or service staff.
This is determined by menu selection, venue and function duration.

df – Dairy Free | gf – Gluten Free | v – Vegetarian | vn – Vegan