



TABLE SHARE MENU

BEAUMONDE
Catering

ENTRÉE

MEAT

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| 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 |

SEAFOOD

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| 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 |
| Prawn Caesar Salad – Shark Bay Prawns, Baby Cos, Parmesan, Crisp Prosciutto, Garlic Croutons | 16 |

VEGETARIAN

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| 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

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| 18 Hour Slow Cooked Beef Brisket, House Made BBQ Sauce | 15 |
| Roast Lamb Rump, Tahini Yoghurt Sauce, Saltbush Dukkha gf | 16 |
| Grilled Harvey Beef Striploin, Chimichurri dfgf | 16 |
| Pork Belly, Caramelised Apples, Fig dfgf | 15 |
| Slow Cooked Whole Lamb Shoulder, Port Wine Jus dfgf | 15 |
| Braised Beef Short Ribs, Confit Golden Shallots, Shiraz Jus gf | 17 |

POULTRY

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| Roast Chicken Thigh, Date, Green Olive, Herb, Capers dfgf | 11 |
| Grilled Spatchcock, Peri Peri Marinade, Lemon dfgf | 14 |
| Supreme Of Chicken, Braised Swiss Mushroom, Leek, Café Au Lait Jus gf | 11 |

SEAFOOD

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| Goldband Snapper Fillet, Roast Tomato, Fennel dfgf | 15 |
| Barramundi Fillet, Soy, Ginger, Spring Onion dfgf | 15 |
| Lemon & Herb Crumbed Pink Snapper, Lemon Aioli | 15 |

SIDES

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| 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, Fried Arabic Bread, Pomegranate Molasses dfv | 5 |
| Tabbouli, Green Parsley, Cracked Wheat, Tomato, Red Onion, Lemon Finish dfgfvn | 5 |

DESSERT

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| WA Seasonal Fruit Pavlova, Mango Coulis, Elderflower Cream gf | 14 |
| Trio Of Desserts – Macaron, Lemon Meringue, Orange Almond Cake, Cream Cheese Frost | 14 |
| Mango Panacotta, Pineapple & Mint Salad, Toasted Coconut | 14 |
| Double Chocolate Brownie, Salted Caramel Sauce, Strawberry Salad gf | 14 |
| Carrot Cake, Frosting, Walnuts, Raspberry Coulis vn | 14 |
| Espresso Baked Cheesecake, Kahlua Creme Anglaise, Cocoa | 14 |

UPGRADES

GRAZING TABLE

\$30 Per Person – 50 People Minimum

Marinated Octopus, Salami, Prosciutto, Ham, Pickled Onions, Grilled Zucchini & Eggplant, Vine Tomatoes, Margaret River Brie & Cheddar, Quince Paste, Crackers, Baguette, Crudites, Humus, Baba Ghanoush

ANTIPASTO PLATTERS ON ARRIVAL FOR THE TABLE

\$17 Per Person

Prosciutto, Hungarian & Sopressa Salami, Olives, Pickles, Marinated Vegetables, Bocconcini, Grissini

CHARCUTERIE PLATTERS ON ARRIVAL FOR THE TABLE

\$17 Per Person

Jamon, Pork & Pistachio Terrine, Pate, Dijon Mustard, Cornichons, Pickled Onions, Brioche

DESSERT TABLE

\$25 Per Person – 50 People Minimum

Chefs Selection Of Desserts Including Petit Fours, Brownie, Donuts, Tarts, Chocolate Dipped Strawberries, Macarons, & Chocolates

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