

Menu

Ice Bar

BLACK MUSSELS
BLUE SWIMMER CRAB
FRESHLY SHUCKED OYSTERS
SMOKED TASMANIAN SALMON
WESTERN AUSTRALIAN CRAYFISH
POACHED SHARK BAY TIGER PRAWNS
MARINATED FREMANTLE OCTOPUS SALAD

Live Bar

WA CRAYFISH, LEMON AIOLI, CHIVES, BRIOCHE ROLL

Artisan Cheese and Charcuterie

MARGARET RIVER & SOUTH WEST CHEESES, QUINCE PASTE
PROSCIUTTO, BRESAOLA, SOPRESSA SALAMI, N'DUJA
MARINATED OLIVES, GRILLED VEGETABLES, HOUSE PICKLES
FRESHLY BAKED BREADS, LAVOSH, CRACKERS
SEASONAL FRUIT, LOCAL HONEYCOMB

Summer Salads

HEIRLOOM TOMATO, BURRATA & BASIL
WATERMELON, MINT & DANISH FETA
ROASTED PUMPKIN, ANCIENT GRAIN & PEPITAS
NATIVE HERB POTATO SALAD
BABY COS, AVOCADO & GREEN GODDESS DRESSING

Kids

MINI CHEESEBURGERS
CHICKEN TENDERS
BEER BATTERED FISH BITES
MINI ICE CREAM CUPS

Buffet

BRAISED LAMB SHOULDER, SHIRAZ JUS
SLOW ROASTED CRISPY PORK BELLY, APPLE
& CIDER GLAZE
BRAISED BEEF CHEEK
CONE BAY BARRAMUNDI, LEMON MYRTLE
BEURRE BLANC

Sides

DUCK FAT ROAST
POTATOES
CHARRED
BROCCOLINI
SPICED CAULI, TAHINI,
POMEGRANATE
HONEY ROASTED
BABY CARROTS

Christmas Carvery

MARGARET RIVER GRASS-FED BEEF STRIPLOIN
CHAMPAGNE & JARRAH HONEY GLAZED HAM
TRADITIONAL ROAST TURKEY, APRICOT,
CRANBERRY & SAGE STUFFING
YORKSHIRE PUDDINGS CRANBERRY SAUCE,
WHOLEGRAIN MUSTARD, RED WINE JUS

Dessert Room

TRADITIONAL CHRISTMAS PUDDING, BRANDY ANGLAISE
GRAND PAVLOVA BAR
CHOCOLATE FOUNTAIN, STRAWBERRY, MARSHMALLOW
BÛCHE DE NOËL
LEMON MYRTLE CHEESECAKE
BLACK FOREST GATEAU
SALTED CARAMEL TART
MANGO & PASSIONFRUIT VERRINES
CHRISTMAS PETIT FOURS
FRESH SEASONAL FRUIT

OTHER SIDE OF THE MOON