

A la carte menu

A la carte is a classic catering style for a seated event. When opting for two choices or more from the courses below, our professional staff will take orders once guests are seated.

ENTREES

WA sizzling garlic prawns with a touch of chilli (GF)

Seafood chowder – rich creamy fish base, prawns, scallops, mussels and fish

Smoked chicken & prosciutto roulade, shredded raw salad, fresh herbs and pine nuts (GF DF)

Grieg's pork, chicken and truffle terrine with pistachios, apricots and cranberries, chilli mustard mayonnaise and crusty baguette

Grieg's hot-smoked salmon, horseradish cream, dill crumble, balsamic & EVOO

Short crust tart with eggplant caponata, roast capsicum, grilled zucchini, mushroom & goats cheese (V)

MAINS

accompanied by baby potato with sour cream where applicable

Free range chicken breast stuffed with fetta, sundried tomatoes and spinach. On creamy mash and lemon butter sce. (GF)

MSA sirloin steak BBQ'd, with polenta chips, béarnaise and balsamic glaze (GF)

Fillet steak BBQ'd, with roast garlic, onion & potato gratin, and jus (GF)

Pan-fried fresh local fish with prawns, avocado & lemon salsa (GF DF)

Pan roasted lamb rack with pea puree & port glaze. (GF DF)

Baked chermoula pumpkin, Middle-eastern bulgar wheat, green onion salad (DF V)
GF version also available

AS A SIDE CHOOSE BETWEEN:

- medley of steamed vegetables with EVOO and balsamic glaze
 - fresh garden salad
- steamed broccoli and cauliflower with lemon butter sauce

GF = Gluten free V = vegetarian* DF = Dairy free

*Vegetarian options contain no meat, chicken or seafood

DESSERTS

all served with fresh cream

Profiteroles filled with Baileys cream,
& butterscotch sauce

Homemade individual pavlova
and berry coulis (GF)

Dark chocolate & Baileys tart, cacao nibs & coffee anglaise

Sticky date & ginger pudding, butterscotch sauce

Honey and cinnamon cheesecake, walnut praline

PLEASE SEND US YOUR MENU SELECTIONS FOR A QUOTE...

Pricing is dependent on your selections. Prices start at...

Set menu of one entrée, one main and one dessert	\$80pp
Two choices from entrees, mains and desserts	\$95pp
Entrée and main only – set menu	\$75pp
Entrée and main only – two choices	\$85pp
Main and dessert only – set menu	\$70pp
Main and dessert only – two choices	\$80pp

Extras

Bread rolls with butter	\$3pp
Yallingup Woodfired Bread with Extra Virgin Olive Oil	\$3.50pp

Please make your selections and email them to us so we can provide you with a quote. Prices are subject to change.

If you have a favourite ingredient or particular cut of meat that you would like included we are very happy to work with you. Also, please let us know if there are any allergies in your group.

Inclusions

- All food as quoted – **PLEASE NOTE THE PRICES ABOVE ARE NOT A QUOTE.**
- Kitchen staff (4 hours – beyond this \$60/hr, or three hours for events under 40 guests)
- Function supervisor (4 hours – beyond this \$50/hr)
- Waitstaff (4 hrs – beyond this \$40pp/hr)
- GST

Menu mixing

Replacing the sit-down entree with stand-up canapé service followed by a seated main course is a popular choice. We are very happy to accommodate this and have included our canapé (fingerfood) menu for this purpose. The fingerfood menu is designed as a full meal, prices are adjusted accordingly. We suggest the following time and number of choices for canapés.

Service time	Canapé types	Quantity pp	Price pp*
30 mins	3 types	6 canapés	from \$19
60 mins	6 types	10 canapés	from \$25
90 mins	8 types	15 canapés	from \$30

*price depends on selections

Bar staff

We are happy to provide friendly and professional barstaff who will ensure excellent beverage service for you and your guests. Barstaff are \$40/hr each, minimum of three hours each and are invoiced separately after your event. This gives you the freedom to keep them onsite until every glass is packed away, or end their shift earlier if you are happy to manage the bar yourselves in the latter part of the evening.

Additional hours

The first four hours* worked by our chefs, kitchen hands and food service staff are included in the food quote you receive from us. Each event is different and start times for staff vary according to function requirements. Additional hours can be estimated prior to the event, however they may vary on the day. Staff are coordinated by the chef, and/or function supervisor and remain on duty only as required. Additional hours, and barstaff hours are invoiced separately after the event.

* Three hours for events under 40 guests.

Site setup

This is a fee for the setup of our commercial kitchen facility. It is quoted once we have visited your venue and received your menu selections. Where possible, onsite facilities are utilised to minimise this charge.

Other considerations

Below is a list of items that may be required for your event. We can refine this list with you once menu selections are made and your venue is finalised. There are many options available for styling and personalising your wedding. This list is limited to food related items only.

- Crockery, cutlery and glassware
- Tables, chairs, table cloths and napkins
- Wine buckets and stands