

The Land

Beef potato mushroom marmalade beans onion fondant watercress
Mandoon Estate Jus (GF)

Sirloin melon avocado coconut lime tamari shiso ginger** (GF)

Pork belly pea carrot crumble apple pancetta mint

Venison beetroot chevre' mousse cherry kale cumin jus (GF)

Lamb blueberry greens parsnip buttermilk Vasse Felix Jus (GF)

Duck honey lavender nectarine buckwheat mushroom hazelnut
pumpkin (GF)

The Sea

Blue manna crab passionfruit daikon avocado** (GF)

Pink snapper gravlax jarrah honey lemon fennel horseradish black
garlic buttermilk** (GF)

Tiger prawn's gremolata gnocchi orange almond black garlic

Crusted market fish asparagus romesco potato lemon tomato jamon
(GF)

Crayfish corn cauliflower squash lemon tortellini***

Plants

Beetroot dauphinoise quinoa corn yoghurt kale (GF V)

Mushroom ricotta ravioli basil squash blossom parmesan (V)

Garden pea gnocchi corn tomato stuffed zucchini flower (VG)

Dessert

Coconut mango passionfruit pineapple (GF V)

Chocolate avocado lime mint (V)

White chocolate crèmeux banana sesame yuzu (GF V)

Cheese

Chef's selection of Western Australian cheese and seasonal accompaniments (GF V)

\$18 extra p/p for fresh crayfish
Suit as an entrée or degustation option**
GF = Gluten Free
V = Vegetarian
VG = Vegan***

You can find out more about our rates and options for catered dinner parties [by clicking here.](#)

If you need more information, please visit our website or contact us for more information at info@perthchefhire.com

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