

Canapé Menu

Canape's

4 for \$31 | 6 for \$46 | 8 for \$61 – Per Person

Anchovy toast, ricotta whip, red pepper jam, Turkish bread

Shark Bay tiger prawn skewer, smoked paprika, salsa verde

Kingfish crudo, jalapeño, yuzu vinaigrette

Prosciutto, watermelon and bocconcini skewer, basil

Chicken and leek pastry, spicy tomato

Pork, fennel and apple sausage roll, tomato chutney

Smoked brisket croquettes, house BBQ sauce, pepper mayo

Quattro cheese arancini, sugo, basil

Pizza pomodoro al taglio, cherry tomato, basil, oregano

Cauliflower cheese arancini, sugo, basil

Chocolate brownie, vanilla cream

Mini cannoli, mascarpone, chocolate, pistachio

Assorted macarons

Substantial Canape's

+\$13 each – Per Person

Salt and pepper fried squid, Bloody Mary sauce

Crumbed fish and chips, tartare, lemon

Fried sweet and spicy chicken slider, slaw

Cheeseburger, pickles

Roasted eggplant, roasted capsicum, pine nut and currant agrodolce

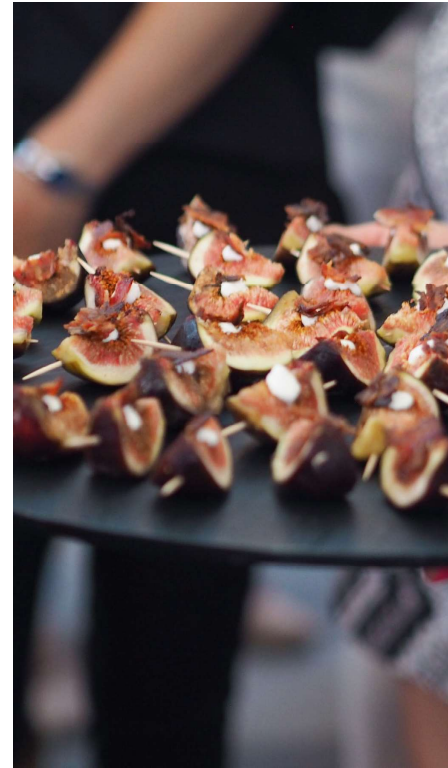
Additional Canape's

Oysters (1 dozen)

Fresh oysters, mignonette, lemon — \$63

Half-shell scallop

Baked local scallop, crispy rice, wasabi mayo — \$12 each



Sharing Plates (Recommended for 8–10 guests per plate)

Charcuterie & Cheese \$145

Chef's selection of cured meats, aged cheddar, camembert, marinated artichokes, guindilla peppers, roasted nuts, pickled onion, house focaccia, artisan crackers

Seafood Platter \$145

Local oysters, mignonette, Exmouth prawn cocktail, Bloody Mary mayonnaise, WA scallop crudo, white balsamic dressing

Dessert Platter \$120

Chef's selection of sweets & savoury bites, honeycomb, dark chocolate fondue, roasted nuts, seasonal fruit

Sit Down Plated Menu

Two-course \$90 – Per Person | Three-course \$100 – Per Person

For the table

House-made focaccia, cultured butter, balsamic vinegar, extra virgin olive oil

Entrée

Heirloom tomato, golden beetroot, La Delizia burrata, black garlic, hazelnut
Beef tartare, smoked potato purée, rocket, rosemary lavosh
Half-shell scallops, curry butter, coriander oil
Angus rump skewers, romesco sauce, pickled red onion
West coast fish ceviche, nduja, white balsamic vinaigrette, orange

Main

Roasted savoy cabbage, green tahini, crispy onions, chickpea crisps
Grilled market fish, café de Paris beurre blanc, wilted greens
Charred free-range half chicken, chermoula, hummus, rocket salad
Angus beef sirloin, black garlic jus, broccoli
Roasted eggplant, roasted capsicum, pine nut and currant agrodolce

Sides (Choose 2)

Duck fat chat potatoes, rosemary, garlic
Quinoa salad, radicchio, sweet potato
Garden salad, white balsamic dressing
Roasted carrot, honey glaze, tahini

Dessert

Pavlova, whipped cream, passionfruit
Lemon & pistachio cake, berry compote
Chocolate brownie, vanilla cream

Pre-Dinner Canapés

2 for \$17 | 3 for \$23 – Per Person

Shark Bay tiger prawn skewer, smoked paprika, salsa verde
Kingfish crudo, jalapeño, yuzu vinaigrette
Prosciutto, watermelon and bocconcini skewer, basil
Smoked brisket croquettes, BBQ sauce, pepper mayo
Quattro cheese arancini, sugo, basil

Shared Menu

Minimum 5 guests — \$100 per person

To Start

House made focaccia, cultured butter, balsamic vinegar, olive oil

Shared Entrée (Choose 2)

Heirloom tomato, golden beetroot, La Delizia burrata, black garlic, hazelnut
Beef tartare, smoked potato purée, rocket, rosemary lavosh
Half-shell scallops, curry butter, coriander oil
Angus rump skewers, romesco sauce, pickled red onion
West coast fish ceviche, nduja, white balsamic vinaigrette, orange

Shared Mains (Choose 2)

Roasted savoy cabbage, green tahini, crispy onions, chickpea crisps
Roasted whole market fish, café de Paris beurre blanc, wilted greens
Charred free-range whole chicken, chermoula, hummus, rocket salad
Smoked beef brisket, black garlic jus, polenta, broccoli

Sides (Choose 2)

Duck fat chat potatoes, rosemary, garlic
Quinoa salad, radicchio, sweet potato
Garden salad, white balsamic dressing
Roasted carrot, honey glaze, tahini

Dessert (Choose 2)

Pavlova, whipped cream, passionfruit
Lemon & pistachio cake, berry compote
Chocolate brownie, vanilla cream

Beverage Options

Standard Beverage Packages

Three Hours \$60 per person

Tatachilla Brut, McLaren Vale, SA

Sandalford 'Winemakers' White, Margaret River, WA

Sandalford 'Winemakers' Red, Margaret River, WA

CBH selection of tap beer & cider

Soft drinks & Juice

Additional hours for standard package \$14 per hour

Premium Beverage Packages

Three Hours \$70 per person

Da Luca Prosecco, Veneto, ITA

Sandalford 'Estate Reserve' SBS, Margaret River, WA

Sandalford 'Estate Reserve' Shiraz, Margaret River, WA

Rameau d'Or, Rose, Provence FRA

Sandalford ER Chardonnay, Margaret River, WA

CBH selection of tap beer & cider

Bottled Beer

Soft drinks & Juice

Additional hours for premium package \$16 per hour

Not looking for a package? You can choose your own range from our extensive beverage offerings and desired tab limit (on consumption)





Stay the night

Offering a choice of thirteen hotel rooms, a few of which have their own private balconies and panoramic views of Cottesloe Beach and Rottnest Island, you will have the best seats in the house (or on the coast for that matter!) to rest prior to and on the evening of your event and offer your guests a convenient stay all together.

To enquire for our discounted room rates when booking your event please speak to our events team.

