

## SET MENU

### ENTREE

Leek and potato soup with chive creme fraiche  
Roasted tomato and basil soup with garlic and herb croutons  
Chicken liver pate with toasted sourdough and balsamic red onion jam  
Beetroot and goats cheese arancini with rocket salad  
Fresh mozzarella, roma tomato and rocket salad with balsamic vinaigrette  
Bruschetta with olives, feta cheese and basil pesto  
Asian prawn salad with crispy rice noodles, chilli, lime, spinach and fresh herbs

### MAIN COURSE

Slow braised lamb shank in red wine sauce with creamy mash and green beans  
Barramundi fillet with butternut pumpkin risotto, wilted spinach and lemon herb butter  
Sirloin steak cooked medium with wholegrain mustard mash, chicken liver pate, braised red cabbage and red wine jus  
Herb roasted chicken breast on a bed of tomato, eggplant and zucchini ragu, topped with basil and feta  
Pan fried salmon fillet with spinach mash and white wine, caper and dill sauce  
Hand made potato gnocchi with roasted pumpkin, spinach, pine nuts and goats cheese

### DESSERT

Eton mess with homemade meringue, fresh berries and vanilla bean cream  
Baileys cheesecake with mixed berry coulis  
Sticky toffee pudding with salted caramel sauce and ice cream  
White chocolate creme brûlée with homemade biscotti  
Apple and rhubarb crumble with vanilla bean custard

Bread rolls and butter portions on table

Tea and coffee station included for all 3 course set menus

The  
**Woodvale**  
reception centre



**3 COURSES - ONE OPTION OR ALTERNATE DROP - \$58PP**  
**2 COURSES - ONE OPTION OR ALTERNATE DROP - \$48PP**

**CHOICE FOR GUESTS ON NIGHT**  
**\$5PP PER COURSE**  
**OR**  
**\$10PP FOR ALL COURSES**

**MINIMUM OF 50 GUESTS FOR ONE ROOM & 90 FOR TWO ROOMS**

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