



FUNCTION PACKAGES

3 COURSE SET MENU

THREE COURSE SET MENU ENTREE, MAIN, SIDES AND DESSERT \$99 PER PERSON

THREE COURSE SET MENU ENTRÉE, CHOICE BETWEEN 2 MAIN COURSE, SIDES AND DESSERT \$109 PER PERSON

Entrée

Margaret river venison tartare, soy egg yolk, porcini, pickle radish, cassava (gf)

Augusta abalone ceviche, curry oil, pickled rock melon, Thai basil, caviar (gf)

Local mud crab & Exmouth prawn wontons, coconut laksa broth

Cured kombu king fish, yuzu kosho, pickled red grapes, chive oil (gf)

Tempura stuffed zucchini flower, gochujang ricotta, za'atar, herb oil (gf, v)

Mains

Bang bang Mt Barker chicken, pumpkin miso purée, asparagus, jus, nasturtium

Roast Berkshire pork belly, tamarind & ginger caramel, apple fennel salad

Humpty Doo barramundi, lemongrass beurre blanc, bok choy

Slow braised Massaman Stirling Range beef rib, confit potatoes, broccolini

Shitake & porcini mushroom risotto, lemon ricotta, Manjinup truffle

Sides

Truffle fried rice, shitake, edamame, egg (gf, vgo)

Roast butternut pumpkin, miso curd, fried sage, honey vinaigrette (gf, vg)

Seasonal green leaf salad, crunchy sprouted beans, zesty yuzu dressing (gf, vg)

Dessert

Coconut snow, raspberry sorbet, candied coconut, season berries & herbs (gf)

Yuzu creme tart, Dulce de leche, honeycomb, gardens raspberries

Pandan & coconut crepe, brown sugar, coconut ice cream, gula melaka

Miso pandan basque cheesecake, macerated strawberries chocolate praline tart, mocha crumb, blood orange gel

SHARED STYLE SET MENU

\$99 SHARED STYLE MENU

Entrée

Cured kombu king fish, yuzu kosho, pickled red grapes, chive oil (gf)
Stirling Range beef fillet tataki, soy, scallion oil, garlic chips(gf)
Amelia Park crispy lamb & lemongrass dumpling

Main

Roast Berkshire pork belly, tamarind & ginger caramel, apple fennel salad (gf)
Cantonese steam barramundi, salted black beans, bok choy (gf)
Truffle fried rice, shitake, edamame, egg (gf, vgo)
Roast butternut pumpkin, miso curd, fried sage, honey vinaigrette (gf, vg)

Dessert

Shared dessert platter

DEGUSTATION MENU

\$99PP

Course 1

Margaret River venison tartare, soy egg yolk, porcini, pickle radish, cassava (gf)
Smoked Wagin duck sang choy bao, pickle, baby gems
add truffle salt edamame \$8

Course 2

Cured kombu king fish, yuzu kosho, pickled red grapes, chive oil (gf)
Crispy beef cheek dumpling, truffle mayo
add Stirling Range beef fillet tataki, soy, scallion oil, garlic chips(gf) \$10

Course 3

Miss Chow's signature dumplings with special dumpling sauce
chicken & mushroom, pork & chives, vegetarian
add BBQ Pork bun \$5pp
add pork & ginger shanghai dumpling \$7pp

Course 4

Amelia Park Xin Jiang grilled lamb cutlets, 7 spices, mint vinaigrette (gf)
Caramelized plum sauce, Humpty Doo, barramundi, pineapple, bell peppers (gf)
add truffle fried rice \$15
add green leaf salad, crunchy sprouted beans, zesty yuzu dressing (gf, vg) \$8

Course 5

Coconut snow, raspberry sorbet, candied coconut, seasonal berries & herbs (gf)
Cheese Board, 1 cheese between 2 people, soft or hard, house bread, lavosh (gfo)
additional cheese \$8
add port \$10

MISS CHOW'S CANAPÉ MENU



\$65 PER PERSON CHOICE OF 5 CANAPES, 1 SUBSTANTIAL, 1 DESSERT CANAPES
\$89 PER PERSON CHOICE OF 6 CANAPES, 2 SUBSTANTIAL, 2 DESSERT CANAPES

ADDITIONAL COLD / HOT CANAPÉ \$8 EACH
ADDITIONAL SUBSTANTIAL \$15 EACH
ADDITIONAL DESSERT CANAPÉ \$7 EACH

COLD CANAPÉ OPTIONS

Margaret River venison tartare, soy egg yolk, porcini, pickle radish, cassava (gf)
Local scallop crudo, basil & green chilli emulsion, pickle daikon
Cured kombu king fish, yuzu kosho, pickled red grapes, chive oil (gf)
Stirling Range beef fillet tataki, soy, scallion oil, garlic chips(gf)
Green curry eggplant, feta, cassava (gf, v)
Cured compress watermelon, shiso, soy, chilli crunch (gf)

HOT CANAPÉ OPTIONS

7 Spice Shark Bay prawn toast, saffron aioli
Crispy beef cheek dumpling, truffle mayonnaise
Amelia Park lamb & lemongrass dumpling
Golden BBQ pork buns
Smoked duck pancake, hoisin sauce, spring onion, pickles
Wagyu beef skewer, shichimi spices (gf)
Crispy enoki mushroom, lemon mayo, togarashi
Tempura stuffed zucchini flower, gochujang ricotta, za'atar, herb oil (gf, v)

SUBSTANTIAL CANAPÉ OPTIONS

Malaysian chicken curry, potato, coconut rice (gf)

Wok fried beef hokkien noodles, cabbage (gfo, vgo)

Massaman beef curry, roti

Roast Berkshire pork belly, tamarind & ginger caramel, jasmine rice (gf)

Truffle fried rice, shitake, edamame, egg (gf, vgo)

Green curry eggplant, Thai basil, jasmine rice (gf, vg)

Roast butternut pumpkin, miso curd, fried sage, honey vinaigrette (gf, vg)

DESSERT CANAPÉ OPTIONS

Coconut snow, raspberry sorbet, candied coconut

Yuzu creme tart, Dulce de leche, honeycomb

Pandan & coconut crepe, gula melaka

Chocolate praline tart, mocha crumb

Lemon cheesecake, torch meringue

ADDITIONAL CANAPÉ OPTIONS

Oyster Bar

Sashimi Station

Cheese long table

Dessert table

PLEASE NOTE THAT OUR SET MENU MAY CHANGE DUE TO SEASONAL AVAILABILITY OF INGREDIENTS, AND WE WILL INFORM YOU OF ANY SUBSTITUTIONS IN ADVANCE.

