

Saul Atkinson Catering

beach house private dining

sample menu A

Potato and prawn fritter with coconut chilli paste

Home baked fetta and olive mini loaf served with local oil

Seared scallops with wasabi served on rocket and chorizo, mayonnaise and fennel salad.

Margaret river venison fillet served rare on whole roasted sweet potato and balsamic syrup and parmesan crisp

Southwest cheese selection served with crisp bread and dried pear and grape syrup

Coffee, chocolate and orange shortbreads

sample menu B

Grilled asparagus and prosciutto served with vinacotta and mesclun salad

Home baked fetta and olive mini loaf served with local oil

Char grilled mushrooms served with pecorino custard and basil pesto, crisp bread

Cape to cape local fish, served with nutty garlic and preserved lemon dressing, steamed bok choy

Soft centered pudding served with banana and coconut Jam

Coffee, chocolate and orange shortbreads

sample menu C

Duck and orange tartlet, onion and thyme jam

Home baked fetta and olive mini loaf served with local oil

Peppered Tasmanian Salmon fillet oven roasted and served with grilled asparagus and ginger beurre blanc

Harvey Beef fillet roasted with thyme bread crust, jus, crispy potatoes, beet confit

Blueberry pudding served with double cream, tuile biscuit

Coffee, chocolate and orange shortbreads

\$300 per couple :: advanced bookings only :: service charge over 3 or more