

ONYX

ON SHARPE

STK
GRILLE



“CANAPES”

MINI PRAWN COCKTAIL - HALF SHELL SCALLOPS -
PEKING DUCK PANCAKES - VIETNAMESE VEGETABLE SPRING ROLLS
KOREAN STYLE CHICKEN SKEWERS

“ ONYX PLATINUM BANQUET”

SERVED ON PLATTERS AT THE TABLE

FROM THE LOCAL WA Paddock

A DEGUSTATION OF LOCAL WEST AUSTRALIAN CONSISTING OF

MARGARET RIVER EYE FILLET WITH RED WINE JUS
AMELIA PARK MOROCCAN SPICED LAMB CUTLET (MILD SPICE)
LINLEY PARK SLOW COOKED PORK BELLY WITH A SPICY GLAZE
ASIAN STYLE DUCK BREAST WITH A HOISIN GLAZ

FROM THE INDIAN OCEAN

PT SAMSON BUG TAILS - CHAR GRILLED IN GARLIC & HERB BUTTER
EXMOUTH “WILD CAUGHT” PRAWNS - SERVED CHILLED “ MINI PRAWN COCKTAIL
PT SAMSON RED EMPEROR - PAN FRIED IN GARLIC BUTTER
ALL SERVED WITH GOURMET SALAD, SEASON VEGETABLES

“DESSERT”

CHEF’S MINI DESSERT COLLECTION OF
PANNA COTTA - CHOCOLATE MOUSSE - TIRAMISU - CHOCOLATE MUD CAKE

ONYX PLATINUM BANQUET

“BEVERAGE SELECTION”

A COMPREHENSIVE SELECTION OF BEVERAGES CAN BE STOCKED TO SUIT YOUR OCCASION