



CURRENT SIT-DOWN DINNER PARTY  
ENTREE AND MAIN OPTIONS

*\*\*Suit as an entrée or degustation menu option only*

*#Surcharge Applicable*

GF = Gluten Free

V = Vegetarian

### **From the Land**

Pork belly, skin puff, peas, heirlooms, oats, apple cider (GF)

Lamb, fava, beetroot, char-sui, cauliflower, shard (GF)

Aged duck breast, rhubarb, daikon, amaranth, citrus jus (GF)

Chicken breast, corn, corn ragout, yolk, smoked mushroom, skin (GF)

Dry aged sirloin, potato, pickle, leek ash, parmesan vichyssoise (GF)

Wagyu rare, horseradish, black garlic, parmesan, tarragon\*\*

Cured MR Venison tartare, pink pepper, radish, smoked beef fat\*\*

### **The Sea**

Gold band, corn and lemongrass, lemongrass butter, kale, iceplant (GF)

Blue manna crab, potato nest, passionfruit, yuzu, daikon, avocado\*\* (GF)

Beet cured kingfish, bonito bavarois, beetroot dashi, granita \*\* (GF)

#Marron, black tea dashi, young greens, baby sunrose, furikake\*\* (GF)

### **The Garden**

Gnocchi, house ricotta, pumpkin, mushroom, kale, lemongrass (V)

Heirloom beetroots, berries, goats' curd, balsamic, pepper berry (GF V)

Heirloom carrots, truffle honey, balsamic, preserved orange, buckwheat (GF V)

### **Dessert**

Sesame crèmeux, banana 3 ways, sesame, caramelised yuzu (GF V)

Coconut 3 ways, mango, passionfruit, coriander, meringue (GF V)

Honey and white chocolate mousse, comb, salted caramel, chocolate mint (GF V)

Warm apple & fennel caramel cake, white chocolate, tarragon pudding, crumble (V)

### **Local Cheese**

Chef's selection of Western Australian cheese and seasonal accompaniments

*Winyup* 

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