



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)

Pressed lamb shoulder, fava, beetroot, char-sui, cauliflower, shard (GF)

Aged duck breast, rhubarb, daikon, amaranth, grapes, 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, pumpkin suquet, lemon ricotta, mushroom, kale (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 

@winyupevents on instagram

info@winyup.com.au

ph: 0435 719 525