

## **MENU 1 \$59**

### **-Entrée-**

#### Individual meze plate

mediterranean tartlets, marinated olives, grilled zucchini & capsicum vinaigrette, stuffed mushroom, spanish jamon, cheese, mixed seafood salad, served with a freshly baked baguette

### **-Main Course- choice of-**

#### Carnarvon Pink Snapper

Grilled and served with homemade tartare on a bed of garlic mash, in-season greens drizzled with a touch of EVOO and lemon

#### Safety Bay Whiting

Silver whiting fillets panko crumbed, lightly fried and served on a super salad with Aristos's special tartare

#### Harvey Scotch fillet

Served with chat potatoes, tomato ratatouille and a choice of mushroom or dienne

### **-Dessert-**

#### Seasonal fruit

**(please note bookings over 25 people all menu choices are served alternate drop**

## **Menu 2 \$79**

Mediterranean tartlets on arrival

### **-Entrée- choice of-**

**Carnarvon BBQ Prawn Salad**

King or Tiger prawns marinated then grilled & served on a traditional Greek salad

**Grilled Geograph Calamri**

calamri grilled with a touch of oregano the dressed with olive oil and lemon

(non seafood option...pumpkin and ricotta ravioli served with a light tomato sauce)

### **-Main Course- choice of-**

**½ Grilled Carnarvon Snapper & ½ Prawn Cutlets**

A fillet of grilled goldband snapper served next to grilled geograph calamari seasoned with oregano & lemon.

**½ Beer Battered Snapper & ½ Shell Scallops Mornay**

A fillet of lightly fried local snapper served alongside rotnnest half shell scallops layered with delicate and soft mornay

**Scotch fillet**

grilled medium and served with garlic mash, season greens, mushroom or Dianne sauce

All tables served with crispy chips and garden salad

### **-Dessert-**

Chocolate brownie served with King Island cream

or

Fresh Fruit platter with honey yogurt

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## **Menu 3 \$89**

**Freshly shucked oysters on arrival**  
Natural, Kilpatrick & Asian style oysters, mini avocado sushi

### **-Entrée - choice of-**

#### **Seafood Platter**

steamed Rottnest lobster, Carnarvon king prawns, Aristos' own whisky cured smoked salmon, onion, capers, cherry tomatoes and vinaigrette, served in a iceberg lettuce

#### **Mt Barker Super Salad**

shredded roasted chicken, avocado, quinoa, kale, heirloom tomatoes and home style chilli mayonnaise

#### **Garlic Exmouth Prawns & Scallops**

Carnarvon king prawns & scallops pan fried with garlic, finished with a drop of ouzo, splash of cream and served on a bed of Greek style pilaff

### **-Main course- choice of-**

#### **½ Rottnest Lobster & ½ Dhufish**

Rottnest lobster tossed in delicate mornay served next to a fillet of grilled Geograph Bay Dhufish and homemade tartar sauce

#### **SA King George Whiting**

Panko crumbed King George whiting served with spicy slaw and home made tartare

#### **Rack of Dardanup lamb**

Greek style roasted & served with duck fat roast potatoes, season greens and topped with a light mint sauce

### **-Dessert- choice of-**

White Chocolate Pana Cotta with Brandied Wanneroo Strawberries  
Sticky date pudding and King Island cream

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