



EXCLUSIVE FULL VENUE SIT DOWN HIRE

BIB & TUCKER

CAPACITY:

Sit down: 120

PRICE:

Low Season | 1 APRIL TO 31 OCTOBER

Tuesday-Thursday \$15,000 + \$2,500 venue hire

Friday-Sunday \$20,000 + \$2,500 venue hire

High Season | 1 NOVEMBER TO 31 MARCH

Tuesday-Thursday: \$20,000 + \$2,500 venue hire

Friday-Sunday: \$25,000 + \$2,500 venue hire



BEVERAGES

ON CONSUMPTION:

Please select the following from our beverage list:

1x sparkling wine

2x red wines

2x white wines

2x full-strength beers

1x mid-strength beer

Full range of soft drinks is included

(COCKTAILS AVAILABLE BY REQUEST)

Unfortunately we do not offer a cash bar, Bar tabs may be set up for individuals if they wish to order spirits/cocktails that are not on your menu.

All staff have a RSA (responsible service of alcohol) and individuals will not be served if they are intoxicated.

FOOD

CANAPÉS:

\$4-12 per item

SET MENUS:

80pp standard share style

100pp deluxe share style

ALL MENUS SUBJECT TO SEASONAL CHANGE



CANAPÉS

MINIMUM ORDER OF 50 OF EACH CANAPÉ

\$4

Raw fish tostadas. *avocado and lime*

Pulled pork tostadas. *chipotle aioli, pickled radish*

Bib & Tucker ceviche. *market fish, lime, jalapeño, avocado*

Salt cod fritters. *lemon aioli*

Buffalo stracciatella. *heirloom vegetables, black olive lavosh, tomato vinaigrette*

Freshly shucked oyster (each) - *shallot vinegar/ hot sauce*

ADDED EXTRAS OYSTERS | \$3.50 EACH

OYSTER SHUCKING STATION | \$350.00

(MINIMUM OF 4 DOZEN OYSTERS - INCLUDES CHEF & CONDIMENTS)

\$6

Korean fried chicken. *cucumber kimchi, kewpie*

Crispy pork hock. *nectarine, witlof, watercress, chilli honey caramel*

Cured indian ocean kingfish. *avocado, native lime, rhubarb*

Woodfired summer vegetables. *haloumi, merlot vinegar, buckwheat*

Fire roasted beetroot. *burrata, poppy seeds, beach succulents*

Blue crab. *prawn and lime chopsticks, palm sugar dipping sauce*

Crispy potatoes. *house ketchup, pickled shallots, parmesan*

\$8

Woodfired Rottnest Island scallops. *fennel butter, finger lime*

Beef tartare. *horseradish, yolk, turnip pickles, house crisp bread*

Fish tacos. *charred corn, avocado*

Duck rillettes. *carrot marmalade, rye toast*

\$10

Crispy Shark Bay whiting. *house cut chips, tartare, lemon.*

Pumpkin gnocchi. *kale, goats curd, walnut pangratata*

Wagyu beef sliders. *Margaret River wagyu beef, smoked cheddar, pickles, relish, brioche*

Glazed and sticky beef short rib. *lemongrass, shaved vegetables, fragrant herbs*



PLATTERS/BOARDS

Charcuterie selection of local smallgoods and house smoked meats	30
Seasonal cheeses	P.O.A

WOODFIRED PIZZAS

Wood fired rosemary flatbread. smokey eggplant, olive oil (v)	9
Margherita. roma tomato, fior de latte, basil (v)	20
Chorizo pizza. potato, olive, rouille, rocket	25
Chilli prawn pizza. garlic, cherry tomatoes, salsa verde	26
Gorgonzola. pear, caramelised onion, walnuts, rocket (v)	26
Vegan pizza. beetroot, cashew ricotta, spring vegetables, roasted seeds (v)	26
Marinated chicken pizza. smoked bacon, dried tomatoes, aioli, rocket	26
The Sanchez. pulled pork, charred corn, avocado, feta, smoked chilli, coriander	27



PETIT FOURS

MINIMUM ORDER OF 50
OF EACH PETIT FOURS

\$6 EACH

Limoncello meringue pies

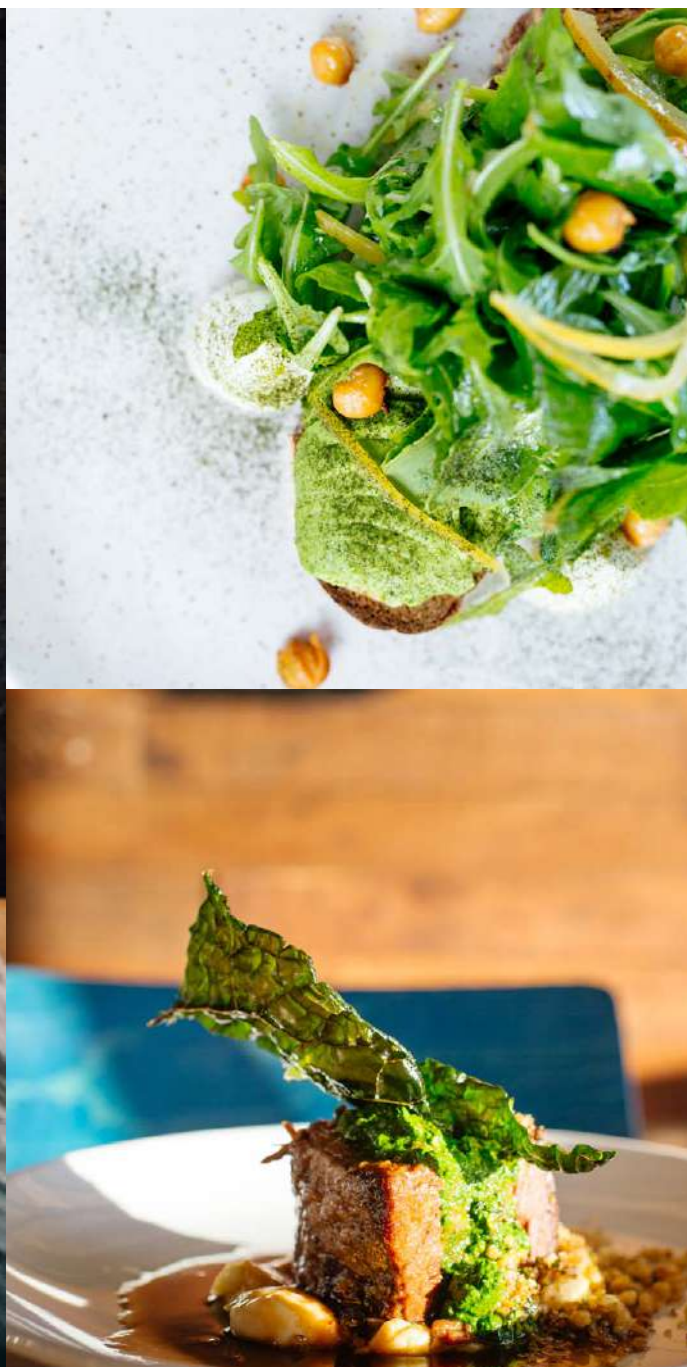
Espresso martini ice cream bomb

Mini bombe alaska. *banoffee ice cream,
biscuit base*

Roasted plums. *toasted meringue,
hazelnut streusel, rose*

Vahlrona chocolate and espresso parfait.
sour cream sorbet, peanuts, salted caramel





SHARE SET MENU \$80

STARTERS

Assorted house made crisp breads and lavosh.
roasted corn and parmesan

House marinated olives

ENTRÉES

Woodfired Rottnest scallop. *fennel butter, watercress, finger lime*

Crispy pork hock. *nectarine, puffed barley, witlof, watercress, chilli honey caramel*

Stracciatella de buffalo. *heirloom vegetables, olive lavosh, tomato vinaigrette*

MAINS (CHOICE OF 2 TO SHARE)

Charcoal roasted Blackwood Valley beef. *roasted baby onions, witlof, mushroom agrodulce*

Rotisserie chicken. *North African spices, carrot hummus, warm lemon and buckwheat salad*

Wood roasted Cone Bay barramundi. *fennel, macadamia, roasted grapes, watercress salad*

SIDES

Leaves from the garden.
honey vinaigrette from our roof

Hand cut chips. *rosemary salt, aioli*

DESSERTS

Vahlrona chocolate and espresso parfait.
sour cream sorbet, peanuts, salted caramel

Roasted cherries. *toasted meringue, hazelnut streusel, rose*



SHARE SET MENU \$100

STARTERS

Assorted house made crisp breads and lavosh.
roasted corn and parmesan

Grilled chorizo. *piperade, lemon*

Salt cod fritters. *sea lettuce, lemon aioli*

ENTRÉES

Woodfired Rottneest scallop. *fennel butter, watercress, finger lime*

Cold smoked beef tartare. *horseradish, yolk, mustard leaf, turnip pickles, house crisp bread*

Stracciatella de buffalo. *heirloom vegetables, olive lavosh, tomato vinaigrette*

MAINS (CHOICE OF 2 TO SHARE)

Charcoal roasted Blackwood valley beef fillet.
roasted baby onions, witlof, mushroom agrodulce

Rotisserie chicken. *North African spices, carrot hummus, warm lemon and buckwheat salad*

Wood roasted Cone Bay barramundi. *fennel, macadamia, roasted grapes, watercress salad*

Wood fired Linley Valley pork belly. *roasted blood plums, witlof, hazelnuts, honey miso*

Pumpkin gnocchi. *brown butter, sage, kale, roast pumpkin, goats curd, walnut pangrattato*

SIDES (CHOICE OF 2 TO SHARE)

Leaves from the garden.
honey vinaigrette from our roof

Wood roasted broccolini. *whey, garlic crumb*

Crispy royal blue potatoes. *house ketchup, parmesan, pickled onion*

Wood fired pumpkin. *labne, harissa, pepitas*

DESSERTS (CHOICE OF 2 TO SHARE)

Vahlrona chocolate and espresso parfait.
sour cream sorbet, peanuts, salted caramel

Roasted cherries. *toasted meringue, hazelnut streusel, rose*

Banoffee Bombe Alaska. *biscuit base, banana & toffee ice cream, toasted meringue*

Cheese board. *quince paste, watercress*