



CHAPEL  
FARM

ESTATE  
EST. 1905  
SWAN VALLEY  
WESTERN AUSTRALIA



# SEASONAL FUNCTION MENU

# GRAZE

*FROM \$25 PER PERSON | MINIMUM 20 GUESTS*

## **OUR SPREAD**

A range of high quality, locally sourced produce consisting of premium cheese, savoury baked canapes cold meats, nuts, antipasti items, dried & fresh fruit and assorted dips.

# CHEF'S SELECTION

*SERVED CANAPE STYLE | FROM \$50 PER PERSON | MINIMUM 20 GUESTS*

Let our Chef design your menu for you.

Turkish Bread & Dips

Chef's selection of 6 canapes

Chef's selection of woodfired pizzas

# THE BBQ

SERVED BUFFET STYLE | FROM \$48 PER PERSON | MINIMUM 40 GUESTS

## TO BEGIN

### House Bread

Dips/Olive Oil/ Balsamic

## THE MAIN EVENT

### Scotch Fillet

Garlic/Rosemary

### Charred Chicken

Adobo/Lime

### Sausages

Local Gourmet Selection

### Blistered Corn

Burnt Butter/Smoked Paprika

### Garden Salad

Reduced Balsamic

### Potato Salad

Bacon/Peas/Whole Egg/Mayo

### Fresh Rolls

Butter

## ADDITIONAL EXTRAS

### Whole Chilled King Prawns

Old School sides

From \$12 per person

### ADDITIONAL BBQ OPTIONS

From \$9 per person

### ADDITIONAL SIDE SALADS

From \$6 per person

# THE RELAXED EVENT

SERVED CANAPE STYLE | FROM \$82 PER PERSON | MINIMUM 50 GUESTS

## TO BEGIN

Grazing Table laden with cured meats, cheeses, fruit, dips & bread.

## THE MAINS

Your selection of 8 canapes

### Tempura King Prawn

Ginger, lime, soy

### Sweet Corn Fritter

Beetroot pesto  
(VEGAN / GLUTEN FREE)

### Vegetarian Spring Roll

Mushroom soy  
(VEGAN)

### Pork Fennel Sausage Rolls

Tomato chutney

### Pork Sliders & Fries

Pulled BBQ pork, chipotle slaw

### Beef Wellington

Horseradish cream

### Duck Spring Rolls

Teriyaki sauce

### Old School Cob Loaf

But like, obviously smaller  
(VEGETARIAN)

### Butter Chicken Samosa

Coconut raita

### Vegetarian Spring Rolls

(VEGETARIAN)

### Pumpkin Arancini

Aioli, chevre

### Cajun Fried Chicken Skewers

Chipotle

### Sushi

Wasabi mayo

### Oysters

Our way  
(DAIRY FREE / GLUTEN FREE)

### Mac & Cheese Croquettes

Marinara sauce  
(VEGETARIAN)

### Soft Shell Crab Tortilla

Sriracha slaw  
(DAIRY FREE)

### Buffalo Jackfruit Sliders

Chipotle mayo  
(VEGAN)

### Assorted Tarts

- Ratatouille
- Mushroom & gruyere
- Tomato, goats cheese, caramelised onion  
(VEGETARIAN)

### Caprese Skewers

Fresh basil, balsamic glaze  
(VEGETARIAN / GLUTEN FREE)

### Moroccan Fried Cauliflower

Spice hummus  
(VEGAN / GLUTEN FREE)

### Cauliflower Rolls

Hot BBQ sauce  
(VEGAN / GLUTEN FREE)

### Chicken Mushroom Pies

Parmesan cheese dip  
(GLUTEN FREE OPTION)

### Cheese Burger Spring Rolls

Tabasco vinegar

Followed by woodfired pizzas ensuring there is plenty for everyone.

# FEED ME

FROM \$30 PER PERSON | MINIMUM 20 GUESTS

## OPTION 1:

Your selection of 6 canapes. From \$30pp.

### **Pumpkin arancini**

Aoili, chevre  
(VEGETARIAN)

### **Tempura king prawn**

Ginger / lime / soy

### **Sweet corn fritter**

Beetroot pesto  
(VEGAN / GLUTEN FREE)

### **Vegetarian spring roll**

Mushroom soy  
(VEGAN)

### **Pork, fennel & chorizo sausage roll**

Tomato chutney

### **Duck spring roll**

**Teriyakii sauce**  
DAIRY FREE

### **Beef wellington**

Horseradish cream

### **Sushi**

Wasabi mayo

### **Assorted tarts**

Ratatouille  
Mushroom & Gruyere  
Tomato, Goats Cheese, Caramelised Onion  
(VEGETARIAN)

### **Caprese skewers**

Fresh basil & Balsamic glaze  
(VEGETARIAN / GLUTEN FREE)

### **Moroccan fried cauliflower**

Spice Hummus  
(VEGAN / GLUTEN FREE)

### **Bruschetta**

Garlic crostini, feta & balsamic glaze  
(VEGAN / GLUTEN FREE OPTION)

Add pizzas from our [Pizza menu](#) at the Tap+ \$8pp.

## OPTION 2:

Share Plates | From \$40 per person.

Select 6 types of share plates and/or pizza's from our [menu](#) at The Tap.

# THE BANQUET

ALL SERVED TO THE TABLE | FROM \$76 PER PERSON | MINIMUM 50 GUESTS

## TO BEGIN

Grazing Table laden with cured meats, cheeses, fruit, dips & bread.

## THE MAINS

Your selection of two mains and one salad option with sides all served along the centre of the table.

### MAIN COURSE

YOUR SELECTION OF TWO OPTIONS

#### **Roast Pork Shoulder**

Garlic reduction, fried sage  
(GLUTEN FREE / DAIRY FREE)

#### **Slow Braised Lamb**

Mint jelly glaze, pistachio crumb  
(GLUTEN FREE / DAIRY FREE)

#### **Chargrilled Spiced Chicken**

Bruschetta tomato, basil  
(GLUTEN FREE / DAIRY FREE)

### SALAD

YOUR SELECTION OF ONE OPTION

#### **Greek Salad**

Marinated olives, feta  
(GLUTEN FREE / VEGETARIAN)

#### **Beetroot Salad**

Candied walnuts, Danish feta  
(GLUTEN FREE / VEGETARIAN)

### SIDES

ALL INCLUDED

#### **Crispy Potatoes**

Rosemary onion salt  
(GLUTEN FREE / DAIRY FREE / VEGAN)

#### **Roast Vegetable Greens**

Toasted walnuts, grated parmesan  
(GLUTEN FREE / VEGETARIAN)

#### **Pumpkin Salad**

Goats cheese, spinach, pine nuts, pepitas, saffron yoghurt dressing  
(GLUTEN FREE / VEGETARIAN)

# THE FEAST

SERVED BUFFET STYLE | FROM \$86 PER PERSON | MINIMUM 65 GUESTS

## TO BEGIN

Grazing Table laden with cured meats, cheeses, fruit, dips & bread.

## THE MAINS

Your selection of three main course and three side options.

### **MAIN COURSE**

YOUR SELECTION OF THREE BUFFET MAIN DISHES

\*add additional mains from \$7 per person

#### **Roast Pork Shoulder**

Garlic reduction, fried sage  
(GLUTEN FREE / DAIRY FREE)

#### **Pepper Braised Brisket**

Smokey beef jus  
(GLUTEN FREE / DAIRY FREE)

#### **Slow Braised Lamb**

Mint jelly glaze, pistachio crumb  
(GLUTEN FREE / DAIRY FREE)

#### **Char Grilled Spiced Chicken**

Bruschetta tomato, basil  
(GLUTEN FREE / DAIRY FREE)

#### **Whole King Prawns**

Lemon pepper poached  
(DAIRY FREE/ GLUTEN FREE)

#### **Gnocchi**

Marinara sauce, shaved parmesan  
(VEGETARIAN)

#### **Market Fish**

Nahm jim/ herb salad  
(GLUTEN FREE / DAIRY FREE)

#### **Smoked Cauliflower**

Yellow curry/ tofu skin/ coconut riatá  
(GLUTEN FREE / DAIRY FREE / VEGAN / VEGETARIAN)

#### **Spinach and Ricotta Cannelloni**

(VEGETARIAN)

### **SIDE OPTIONS**

YOUR SELECTION OF THREE SIDE DISHES TO  
COMPLIMENT

#### **Crispy Potatoes**

Rosemary onion salt  
(GLUTEN FREE / DAIRY FREE / VEGAN)

#### **Potato Gratin**

(GLUTEN FREE / VEGETARIAN)

#### **Roast Vegetable Greens**

Toasted walnuts, grated parmesan  
(GLUTEN FREE / VEGETARIAN)

#### **Broccoli & Almond Salad**

Cranberry, pumpkin seeds, maple vinaigrette  
(GLUTEN FREE / DAIRY FREE / VEGAN / VEGETARIAN)

#### **Beetroot Salad**

Candied walnut/ Danish feta  
(GLUTEN FREE / VEGETARIAN)

#### **Greek Salad**

Marinated feta / slow roasted olives  
(GLUTEN FREE / VEGETARIAN)

#### **Greek Pasta Salad**

Rotini, chickpeas, citrus dressing

#### **Pumpkin Salad**

Goats cheese, spinach, pine nuts, pepitas, saffron  
yoghurt dressing  
(GLUTEN FREE / VEGETARIAN)

#### **Caesar Salad**

Smoked chicken, parmesan crumb

# THE MAIN EVENT

ALTERNATE DROP | FROM \$106 PER PERSON | MINIMUM 80 GUESTS

## TO BEGIN

Your selection of two canapes from our seasonal canape menu on page 4.

## THE MAINS

Cured meats house bread, olives, olive oil.

Your selection of two main course options.

### **MAIN COURSE**

YOUR SELECTION OF TWO OPTIONS

\*add additional mains from \$7 per person

#### **Char Grilled Sirloin Steak**

Potato puree, roasted fennel, seasonal veg,  
herb butter

(GLUTEN FREE OPTION)

\*eye fillet additional \$6 per person

#### **Compressed Lamb**

Wild mushrooms, Kipflers, mint jelly, rosemary  
salt, onion puree

(GLUTEN FREE)

#### **Roast Chicken**

Maple glazed carrots, pumpkin puree, feta,  
seasonal veg, creamy mushroom sauce

(GLUTEN FREE)

#### **Seared Barramundi**

Chardonnay reduction, butter mash, seasonal  
veg, fennel, wild herbs

(GLUTEN FREE OPTION)

#### **Gnocchi**

Marinara sauce, shaved parmesan

(VEGETARIAN)

#### **Enchiladas**

Salsa roja, tempah, black beans, pica de gallo,  
sour cream, Spanish rice

(VEGETARIAN)

### **ENTREE**

YOUR SELECTION OF TWO ENTREE OPTIONS

\*FOR AN ADDITIONAL CHARGE OF \$18 PER  
PERSON

#### **Confit Salmon**

Asian salad, noc cham

(GLUTEN FREE)

#### **Char Grilled Chicken**

Polenta, garlic lemon sauce

(GLUTEN FREE)

#### **Pork Belly**

Nuoc cham, herbs, sprouts, nut brittle

(GLUTEN FREE)

#### **Braised Beef Cheek**

Moroccan cous cous

(GLUTEN FREE)

#### **Massaman Jackfruit Curry**

Coconut rice, candied cashews

(VEGAN / GLUTEN FREE)

#### **Prawn and Tomato Bruschetta**

Miso broth



# CHRISTMAS FEAST

FROM \$70 PER PERSON | MINIMUM 40 GUESTS

A shared Christmas feast served buffet style complete with christmas crackers for some added fun.

## TO BEGIN

Turkish bread & dips

## THE MAINS

### Honey-Glazed Ham

Slow-roasted ham coated in a honey glaze. Served with a side of tangy mustard sauce.

GLUTEN FREE/DAIRY FREE

### Roasted Christmas Turkey

Succulent turkey roasted to perfection, seasoned with aromatic herbs and spices. Accompanied by homemade cranberry sauce and rich turkey gravy.

GLUTEN FREE/DAIRY FREE

## SIDES

### Classic Coleslaw

A refreshing blend of crisp cabbage, carrots, and onions, tossed in a creamy dressing with a hint of tanginess.

GLUTEN FREE/DAIRY FREE OPTION, VEGO

### Creamy Potato Salad

Velvety smooth potatoes mixed with a creamy dressing, combined with crunchy celery, onions, and a touch of fresh herbs.

GLUTEN FREE/ VEGO OPTION

### Refreshing Waldorf Salad

A medley of crisp apples, crunchy celery, sweet grapes, and toasted walnuts, tossed in a light and creamy dressing.

GLUTEN FREE/DAIRY FREE/VEGO

### Fluffy Fresh Bread Roll

## INDULGE

### Smashed Pavlova

with fresh fruits & cream

GLUTEN FREE

## ADD ONS

### Succulent Grilled Prawns

available from \$12 per person

Marinated in a blend of spices and served with a zesty lemon aioli dipping sauce.

DAIRY FREE/GLUTEN FREE

# ADDITIONAL EXTRA'S

Selection of wood fired pizza / **\$9 per person**

Grazing table of cheeses, fruits, dips & breads / **\$15 per person**

Add an extra side / **\$6 per person**

Add an extra main / **\$8 per person**

Add an extra canape / **\$6 per person**

Add cheese platter / **\$6 per person**

Add fruit platter / **\$6 per person**

## **DESSERT CANAPES**

Chef selection of mixed mini cheesecakes, mini tarts, flavoured chocolates, assorted macarons.

**\$12 per person**

## **HOLY ROLLY**

Made by pouring our home made ice cream base onto a cold plate, you create the rolled Ice Cream you want to eat in a variety of flavours.

It's fun, it's decadent and it's available for hire.

**\$500 for 2 hours**

**\*additional \$100 per hour thereafter**