

THREE
ANCHORS



· MIDDLETON B^{CH} ·

Three Anchors

FUNCTION

PACKAGES | 2023

2 FLINDERS PARADE, MIDDLETON BEACH

WESTERN AUSTRALIA, 6330

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Set Menu

1 COURSE \$45 (MAINS + BREAD ROLLS) | 2 COURSES \$60 | 3 COURSES \$75



Breads

CHOICE OF 1 OF THE BELOW \$2.5PP

- Individual bruschetta - cherry tomato, basil, lemon and olive tapenade (gfo/vegan)
- House made garlic and herb butter bread rolls (gfo/vegan option)
- Assorted house made bread rolls with dukkha and Forest Edge Olive Oil (vegan,gfo)

Entree

ALTERNATE DROP: CHOOSE FROM TWO OF THE FOLLOWING

- Roasted butternut pumpkin and peanut butter soup garnished with toasted pecans, pepitas, parsley & croutons (gfo, v, vegan option)
- Braised grass-fed lamb & parmesan croquette, carrot and saffron puree, smoked almonds, watercress and parsnip chips
- Poached chicken breast in master stock, wombok and nam jim salad with fresh coriander & fried shallots (gf, df)
- Sous vide butternut pumpkin terrine, rosemary, macadamia foam, local truffle & watercress (gf, vegan)
- Local octopus with sautéed chorizo, Jerusalem artichoke puree and gremolata (gf)

Mains

ALTERNATE DROP: CHOOSE FROM TWO OF THE FOLLOWING

- Char grilled local medium rare beef tenderloin with potato gratin, baby spinach, fried leek and jus (gf)
- Parmesan crusted local groper on ratatouille with fresh basil and lemon (gf)
- Green Ranges pan fried lamb rump w/ lemon myrtle labneh, baby carrots, baby spinach and zaatar (gf)
- Crispy skin pork belly with parsnip and apple puree, pickled red cabbage and cider glaze (gf)
- Fried tofu and potato gnocchi with sundried tomato pesto, green peas and avocado (gf, vegan)
- Buttermilk chicken supreme with roasted vegetables, horseradish and feta cream sauce and jus (gf)

Set Menu Continued...

1 COURSE \$45 (MAINS + BREAD ROLLS) | 2 COURSES \$60 | 3 COURSES \$75



Desserts

ALTERNATE DROP: CHOOSE FROM TWO OF THE FOLLOWING

- Warm soft chocolate torte with hazelnut truffles, strawberries, ganache & vanilla ice-cream (gfo)
- Buttermilk panna cotta w/ cinnamon baked doughnut balls and raspberry and rose compote (gfo)
- Chocolate mousse with banana sponge, brûlée banana and pistachio crumb (vegan)
- Salted caramel semifreddo with Anzac biscuit, torched meringue, blue berries, pomegranate and mint
- Sticky date pudding with toffee date caramel sauce, mascarpone, candied orange and toasted pecans

Cocktail Menu

3 OPTIONS \$25PP | 5 OPTIONS \$30PP | 8 OPTIONS \$40PP



Vegetarian

- Caramelised red onion and goats cheese tarts (gf/v)
- Mushroom and chive quiche (v)
- Avocado salsa, lemon myrtle and macadamia seeded crackers (gf/vegan)
- Smoked cheddar and leek souffles (v)
- Spiced pumpkin hummus in zucchini with nigella seeds (gf/vegan)
- Smoked baba ghanoush on pita with pomegranate and olive oil (vegan)
- Blue cheese, local honey and fig tart (v)

Seafood

- Smoked salmon, cream cheese, omelette roll and cucumber (gf)
- Albany oysters (when available) natural, wakame and sesame, rockefeller, red wine and chive dressing (+ \$1.5ea)
- White anchovy en crouete with fried baby capers and radish
- Albany sand crab, tomato chutney and parmesan crisp (gf)
- Local snapper ceviche, coconut, finger lime and mizuna (df/gfo)
- Pan-fried Albany sardines on brioche with gribiche and chevril
- Prosciutto wrapped tiger prawns with spicy peperonata and basil (gf)
- Local marron with samphire, lime and caviar (+ \$1.5ea) (gf)

Meat

- Seeded crackers with kiwi fruit, cream cheese and prosciutto (gf)
- Chicken, bacon and cheddar vol au vents
- Pepper crusted rare beef tenderloin with horseradish cream (gfo)
- Bocconcini and asparagus wrapped in prosciutto (gf)
- Kangaroo tartare with wattle seed crisps and bush tomatoes (gf/df)
- Cajun chicken breast, sweet corn fritter and guacamole
- Rabbit, turkey and chicken roulade, wild thyme and saffron aioli (gf)
- Smoked duck, orange and Grand Marnier beurre blanc (gf)
- Grilled venison chorizo with corn gruyere salsa
- Toasted brioche with chicken pate, walnut and sage

Cocktail Menu Continued...

THREE OPTIONS \$25PP | FIVE OPTIONS \$30PP | EIGHT OPTIONS \$40PP



Sweets

- Chocolate mousse on tuile with raspberries (gfo)
- Assorted macarons (gf/dfo/v)
- Mixed petite fours
- Lemon meringue tart (gfo/v)
- Mini fruit flan tart with passionfruit creme patissiere (gfo/v)
- Manuka honey cheesecake with berry compote (gf)
- Chocolate brownie bites (gf/v)
- Custard tarts (gfo)
- Vanilla sponge cake with chantilly cream and fresh fruit (v)
- Macaroons (df/v)
- Mini meringues (v)
- Mini pancakes with assorted toppings (v)

Share Plates

QUANTITIES AND PRICES AS LISTED BELOW



Seafood

- Salt and pepper squid served with lemon and garlic (df) 1kg \$60
- Prawn and chorizo arancini with basil pesto 15 \$50
- Thai fish balls with nuoc cham dipping sauce (gfo) 20 \$55
- Baked smoked salmon filo tarts with cream cheese, onion and fried capers 12 \$70

Skewers

- Bocconcini, cherry tomato and olive skewers with salsa verde (gf) 12 \$65
- Szechuan pepper beef and capsicum skewers (gf/df) 12 \$80
- Satay chicken skewers with lime, coriander and cashews (df) 12 \$70
- Grilled tiger prawn and smoked paprika skewers (gf/df) 12 \$80
- Seasonal fruit skewers (gf/vegan) 12 \$60
- Teriyaki pork and sesame skewers (gf/df) 12 \$75

Sliders

- Spanish style grilled chicken with roasted corn salsa 10 \$65
- Pulled pork, slaw and sweet soy sauce 10 \$65
- Wagyu beef, pickled cucumber, cheese, tomato and rocket 10 \$65
- Spicy sweet potato, hazelnut and rocket pesto (vegan) 10 \$65

Meat

- House made sausage rolls 24 \$55
- Hand made chicken curry puffs with sweet chilli sauce (dfo) 24 \$60
- Spicy lamb kofta balls with tzatziki yoghurt (gf) 15 \$55
- Mini bacon and cheddar pizza scrolls 20 \$55
- Smoked duck wrapped in rice paper with chilli plum sauce (gf/df) 30 \$70

Share Plates Continued...



QUANTITIES AND PRICES AS LISTED BELOW

Vegetarian

- House made potato curry puffs with sweet chilli sauce (df/vegan) 24 \$55
- Wild mushroom and truffle arancini with parmesan and fresh chives 15 \$50
- Mini bruschetta with tomato, basil salsa and balsamic glaze (gfo/vegan) 20 \$40
- Pea and quinoa falafels with harissa and fresh herbs (gf/vegan) 16 \$40
- Vegetable rice paper rolls with nuoc cham dipping sauce (gf/df/vegan) 30 \$50

Chips

Served with old bay seasoning, aioli and tomato sauce (dfo) \$25

Wedges

Served with sea salt, sweet chilli and sour cream \$25

Cheese Platters

Three cheeses, cured meats, local olives, nuts, fruits, relish and crackers (gfo) \$90

Meeting Room

PERFECT FOR ANYTIME OF THE DAY



Sandwich Platters

9 sandwiches cut into quarters

4 flavours available including meat and vegetarian options

Suitable for 15 to 20 PAX

\$45

Sausage Roll Platter

24 house made sausage rolls

\$55

Sweet Slice Platter

8 slices cut into thirds or quarters

24- 32 pc approx mixed pieces inc. gluten free options

*Dairy free option available upon request

\$45

Fruit Platter

An assortment of seasonally available fresh fruit

\$80

Tea, Coffe and Juices

Self serve beverage station with urn, instant coffee, tea bags, orange or apple juice

Pre-set for your convenience

Half day (per person)

\$4.4

Full day (per person)

\$8.8

High Tea



SERVED BETWEEN 10AM UNTIL 4PM ONLY
MINIMUM 10 PATRONS

\$35PP WITH TEA AND COFFEE
\$42PP WITH A GLASS OF SPARKLING (RESTAURANT ONLY)

CHOICE OF SAVOURY, SWEET OR MIXED FROM THE OPTIONS BELOW

Savoury

- Chicken apple and walnut sandwiches (gfo)
- Spiced beef sausage rolls
- Mushroom and chive quiches (v)
- Smoked salmon and cucumber slice (gf)
- Beetroot and goats cheese tart (v)
- Croquette of pork, pistachio and honey (gfo)
- Corn, chorizo and gruyere fritters (gf)
- Rockmelon and proscuitto (gf)

Sweet

- Plain scones with jam and cream
- Macarons (gf)
- Brownies (gf)
- Slices (gfo)
- Cupcakes
- Raw date and maple doughnuts (vegan)
- Fresh fruit (vegan)
- Petit fours (gfo)

PLEASE ADVISE STAFF OF ANY DIETARY REQUIRMENTS WHEN BOOKING