

3 COURSE LUNCH

a delectable weekday lunch, minimum 15 guests, \$110pp

PERFECT FOR...For an elegant and delicious seated lunch, this menu is for you. Our 3 course lunch is available weekdays only, and the service time of approximately two hours makes it the perfect way to begin a long, lazy afternoon with family and friends. On the flipside, the shorter service window also makes it ideal for a lunch-time corporate meeting, proposal, or presentation.

STYLE & SERVICE...Each of your three courses will be individually plated and served by our friendly and efficient wait-staff. The dishes are designed to delight your senses with their creative use of colours, textures, flavours, and aromas. Each dish will become a talking point for you and your guests as you enjoy each course together. Create your menu by selecting one dish from each entrée, main and dessert course on our menu.

POSSIBILITIES...If you would prefer to offer your guests an alternating drop for any course, this can be arranged for an additional \$10pp per alternating entrée or main, or \$5pp per alternating dessert. We can also arrange drinks service staff if required.

IN SUMMARY...The courses on this menu include some of our most popular degustation dishes, showcasing Herb's unique and innovative cooking style. Perfect for a private mid-week luncheon with family and friends, or a midday boardroom meeting or presentation with clients. This concept has been enjoyed across many Perth homes and boardrooms, delivering restaurant quality food in the privacy of your chosen venue.



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entrée

wood roasted cauliflower, blu de basque yoghurt, kale and witlof, popped burghal (Veg, GFA)
truffled slow cooked egg, potato and buttermilk, zuchinni flower, tarragon (Veg)
charcoal grilled octopus, spiced tomato, cured young cucumber, succulents (GF)
just cooked tiger prawn, sticky caramel pork, green mango, finger lime, crispy shallots (GFA)
salt cured black angus beef, confit tomato, charred onions, spiced green chilli (GF)
charcoal beef tataki, wasabi mayo, charred leek, white tea and tomato (GFA)

main

smoked potato gnocchi, wood fired mushrooms, burnt butter, tarragon (Veg)
crispy skinned barramundi, celeriac puree, candied jamon, sherry and shallot dressing (GF)
red cooked pork belly, crispy spiced cuttlefish, young lettuce, rambutan
overnight roasted lamb rump, heirloom carrots, paneer, buckwheat, preserved lemon (GF)
mt barker chicken, corn puffs, puffed farro, bbq broccolini, chimichurri (GF)
sticky beef short rib, whiskey caramel, wood-fired sweet potato, buttermilk (GF)

dessert

soft set chocolate, real peppermint cream, honeycomb, raspberry sour (GF)
chai milk, almond meringue, orange blossom delight, salty caramel (GFA)
real chocolate crackle, ginger curd, spiced pear, chestnut and rosewater churros
local strawberries, white chocolate cream, sour worms, honeycomb meringue (GFA)
lemongrass pannacotta, mango, ginger fizz, raw chocolate, peanut brittle (GFA)
kraken rum and raisin, house soured cream, mandarin jubes, caramel

GFA = gluten free available

GF = gluten free

Veg = vegetarian