



Set Dinner Menu 2024

Whalers Restaurant offers sit down style set menu for larger groups, with a choice of relaxed family 'FEAST' or 'PLATED' three course or two course options. Please select your preference from the following.

FEAST

A relaxed and family style of dining. During arrival-drinks guests will enjoy Chef's choice tray served starters as roaming entrée or served on table platters to share.

Main course is served on table platters so your guests can share and feast on three main items and three side dishes. A plated dessert is served after. (min 30 - max 60 guests)

PLATED

A traditional three course, sit-down dinner with loved ones. Commences with Chef's choice of tray served entrees served during arrival-drinks or served on table platters to share. A set plated main course served as alternate drop, and a plated dessert is served per person. (min 30 - max 60 guests)

Two Course Menu

Main & Dessert
\$62 per person

Two Course Menu

Entrée & Main
\$71 per person

Three Course Menu

Entrée, Main, Dessert
\$88 per person

TERMS AND CONDITIONS

VENUE HIRE

VENUE HIRE [MARCH - OCTOBER]

Exclusive use of the restaurant including Bar, Inside Dining & Deck area. \$2000 *there is an extra \$1000 venue hire for weddings & functions in WA School holidays. Minimum 80 guests

VENUE HIRE [NOVEMBER - FEBRUARY]

Exclusive use of the restaurant including Bar, Inside Dining & Deck area. \$1500 Minimum 80 guests

Partly use of the restaurant including Bar, Inside Dining & or Deck area \$1000. Only applies to groups greater than 35 guests.

RIGHT TO ALTER MENU

In the rare event that deliveries are delayed or products are not available Whalers Restaurant reserves the right to alter the menu selection. This would only be done following communication with the client.

CONFIRMATION AND DEPOSIT

A 20% deposit will need to be made on the day of booking to secure your reservation. Refundable up to 30 days' notice. Non-refundable less than 30 days. The balance of payment will be due 4 weeks prior of your reservation.

CANCELLATION

Cancellation more than 30 days before the event will receive a refund of the deposit. Cancellation less than 30 days before the event will not receive a refund of the deposit. If you need to cancel or change your reservation, you must do so in writing to us at anne@whalersrestaurant.com.au.

FINAL NUMBERS

Final numbers are required 14 days prior to the function date and will be invoiced at this number. If the number of guests increases after this date then the additional guests will be charged at the per person rate.

DIETARY REQUIREMENTS

Dietary requirements are required 14 days prior to the function date and we will do our best to accommodate. ** All our gluten free dishes are gluten free by ingredients. We can not guarantee & take no responsibilities that there will not be any cross contamination.

FULL PAYMENT

100% of payment is required 4 weeks prior, with the remaining added extras on the day to be paid at end of event. Payment can be made via Direct Deposit, Cash, Eftpos and Credit Card (VISA or MASTERCARD) can be used as payment.



FEAST

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ENTRÉE

*selection subject to change

Garlic Focaccia, Bruschetta, Spicy Crispy Calamari,

Portobello Mushroom Fries [Gluten Free & Vegan]

Poached Tiger Prawns with cocktail sauce [Gluten Free]

MENU SELECTION

Please choose three main items and three side dishes.

MAIN PLATES

Chargrilled Porterhouse Served Medium With Creamy Garlic Prawns [Gluten Free]

Lamb Rack Served Medium With Almond & Hazelnut Dukkha Crust [Gluten Free]

Goldband Snapper With Beurre Blanc [Gluten Free]

Lime Coriander & Coconut Prawns [Gluten Free]

Stuffed Chicken Breast With Smoked Chorizo, Spinach, Rosemary Jus [Gluten Free]

Portobello Mushroom Risotto Topped With Rocket, Tomato Basil Salsa & Parmesan [Gluten Free]

Indian Pumpkin Curry With Chickpeas And Baby Spinach [Gluten Free & Vegan]

SIDE DISHES

Crispy Potatoes

Garden Salad

Seasonal Veggies

Steamed Jasmine Rice

Coconut Rice

Green Papaya & Asian Slaw Salad

Polenta Fries

Potato Gratin

Potato Garlic Mash

PLATED DESSERT

Please select one dessert option.

Sticky Date Pudding

With A Whiskey Glaze & Vanilla Ice Cream.

Banoffee Pie

Bananas, Toffee, Chocolate Crust Topped With Kahlua Cream.

Kahlua Tart

Dark Rich Chocolate & Vanilla Ice Cream.

House Baked Mango Cheesecake

Not Included In Our Offering are Tea Or Coffee Sparkling Water, Soft Drinks Or Any Alcoholic Drinks.

Please let us know if you have any dietary requirements & we will do our best to accommodate. All our gluten free dishes are gluten free by ingredients. We can not guarantee & take no responsibilities that there will not be any cross contamination.

All public Holidays incur a 15% surcharge on full bill.



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*selection subject to change

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Portobello Mushroom Fries [Gluten Free & Vegan]
Poached Tiger Prawns with cocktail sauce [Gluten Free]

MAIN PLATES

Please select a three options.

350gm Black Angus Porterhouse

With Creamy Garlic Prawns, Served Medium, Crispy Potatoes, Side Salad [Gluten Free]

Gold Band Snapper

With Beurre Blanc, Potato Garlic Mash, Seasonal Veggie [Gluten Free]

Lime Coriander & Coconut Prawns

Coconut Rice, Papaya & Asian Slaw Salad [Gluten Free]

Stuffed Chicken Breast

With Smoked Chorizo, Spinach, Polenta Fries, Rosemary Jus [Gluten Free]

Indian Pumpkin Curry

With Chickpeas, Baby Spinach, Steamed Jasmine Rice [Gluten Free & Vegan]

Portobello Mushroom Risotto

Topped With Rocket, Tomato Basil Salsa & Parmesan [Gluten Free & Vegetarian]

Lamb Rack With Almond & Hazelnut Dukkha Crust

Served Medium With
Seasonal Veggies, Potato Gratin [Gluten Free]

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