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Food by the
Chef

PRIVATE DINING

We provide a unique dining experience with a little bit of culinary theatre and interaction for you and your guests. As far as menus go, we run a "no menu" format which means you won't know what you will be eating until the night. This allows us to work closely with the kitchen garden, butchers & fish suppliers to serve you the freshest in season food possible. We will also need to know of any food allergies you or your guests have. Unfortunately due to liquor licensing, we are not able to supply beverages.

Course options:

4 Course \$145 per head

6 Course \$185 per head

8 Course \$225 per head

We provide everything we need to serve you including plates, cutlery and specialist cooking equipment. All we ask you to provide is a working kitchen and table & chairs for you and your guests to sit at.

Our degustation dinners involve a cooking demonstration at the table for dessert as part of the package.

Please note a minimum of 6 Courses is required for bookings of 6 people and under or a surcharge will apply.

As we are based in Dunsborough, dinners in Margaret River attract a transport surcharge.