

TASTE of WA

LET'S CELEBRATE WA!

For the month of October the Beau Rivage will be celebrating our glorious WA produce!

Enjoy a night out with a difference, sensational Seafood & Carvery Buffet, WA Wine Tastings and action packed Harness Racing on track.

BEAU RIVAGE

At Gloucester Park

EVERY FRIDAY NIGHT IN OCTOBER

BOOK NOW!

COLD SELECTION

- A selection of Local Artisan Breads
- Exmouth Prawns with cocktail sauce (GF, Hal, NF)
- Albany Oysters (GF, Hal, NF)
- Great Southern Smoked Trout and Abalone Terrine (GF, Hal, NF)
- Cold meat Charcuterie from Mondo Doro with antipasto (GF, NF)
- Build your own salad from our selection of locally grown produce
- A selection of local hand-crafted Cheeses

CARVERY

- Pork Roast with Crackle, apple sauce and gravy (GF, NF)

HOT SELECTION

- Cone Bay Barramundi Croquettes. Lemon myrtle butter (NF)
- Bone in BBQ Chicken with house-made Bush Chook and Upshot Whiskey glaze (NF, GF)
- Kerrigan Valley Rib Steak Pie (NF, Hal)
- Handmade Maple Roasted Pumpkin and fetta Ravioli (V)
- Lamb Sausage, rosemary onion gravy

ACCOMPANIMENTS

- Wanneroo Lavender Honey Carrots (GF, NF)
- Rosemary Roasted Potatoes (GF, NF)
- Creamy Mash Potato (GF, NF)
- Basmati Zucchini and Broccoli Pilaff (GF, NF)
- Cauliflower Gratin with Margaret River Havarti and caramelized onions (GF, NF)

DESSERTS

- Lamingtons (NF)
- Caramel and Vanilla Slices (NF)
- Margaret River Chocolate Mud cake (NF)
- Profiteroles (NF)
- Custard Tartlet with fresh berries (GF, NF)
- Wattleseed Brulee (GF)
- Black Forest cheesecake (NF)
- Fresh fruit Pavlova (GF)
- Donut Wall
- Ice-cream

BUFFET - \$79

BUFFET + HOUSE BEVERAGES - \$118

BUFFET + DELUXE BEVERAGES - \$134

*MENU SUBJECT TO CHANGE

