

# THE WELL

## FUNCTION MENU

### GRAZING

#### **Charcuterie & Cheese Board**

A selection of Melaleuka Farm cold cuts, local cheeses, marinated olives, pickled vegetables, house dip & breads, crackers and a selection of condiments \$200  
serves approx 20 guests

#### **Cheese & Chocolate Board**

A selection of local cheeses, fresh breads, crackers & condiments.  
Variety of chocolates & sweet treats \$200  
serves approx 20 guests

### PLATTERS

*All of our platters serve 7-10 people*

#### **Paddock Platter**

Melaleuka Farm beef kebab, cheeseburger spring rolls, bbq pork ribs, spicy chicken wingettes, bbq meatballs, glazed chorizo \$160

#### **Ocean Platter**

Panko crumbed squid rings, fresh shucked oysters, kaffir lime prawns, tempura fish goujons & crispy soft shell crab, smoked salmon & hung yogurt croutes \$220

#### **Garden Platter**

Vegan pumpkin sausage rolls, roast pumpkin & goats cheese tart, bang bang cauliflower, jalapeno poppers, vegetarian arancini (v) \$160

#### **Asian Platter**

Melaleuka farm beef asian spring rolls, veg samosas, indian spiced lamb curry puffs, chicken dim sims, tempura veg \$160

#### **Assorted Sushi Platter**

Tuna, smoked salmon, char siu chicken, vegetarian (gfo)(vo) \$90

#### **Pizza Platter**

Hawaiian, BBQ chicken, Meatlovers, Vegetarian  
*choose 1 or half & half (nfo, vo) \$50*

#### **Dessert platter**

Selection of Petite Desserts (nfo)(vgo)(vo) \$120

#### **Fresh fruit platter**

Fresh cut seasonal fruit (gf)(nf)(v)(vgo) \$65

# THE WELL

## CANAPE

5 Canapes - \$25 pp

7 Canapes - \$25 pp

10 Canapes - \$25 pp

12 Canapes - \$25 pp

## OYSTERS

Natural, Beef Kilpatrick, Mignonette

## CANAPES

Katsu chicken slider - pickled slaw, sriracha mayo (nf)(gfo)

Katsu eggplant slider, chipotle tomato relish, mozzarella cheese, basil leaf (v)(gfo)

Pulled beef sliders - american cheese, spicy slaw , BBQ sauce (nf)(gfo)

Cheeseburger spring rolls (nf)

Melaleuka farm party pie (nf)

Melaleuka farm sausage rolls choose: Jalapeno & cheese (nf) or Herb & garlic (nf)

Vegetarian arancini , aioli, baby herb (nf)(v)

Jalapeno poppers, green goddess labneh, pico de gallo (v)(nf)

BBQ meatball, blue cheese ranch (nf)

Lamb lollipop, smoked onion puree , chimichurri (nf)(gf)

Truffle Mac & cheese bites, cheese sauce, beef bacon jam (vo)(nf)

Tempura Prawns, B&B pickle, chunky tartare (gf)(nf)

Baby pumpkin & goats cheese tartlet (v)(nf)

Beef tartare/ egg yolk/ cornichon/ mushroom pate/ truffle croute/parmesan (gfo)(nfo)

Battered cauliflower , Miso caramel & sweet tamarind (v)(gf)(nf)

Malay satay beef skewer/ satay sauce/ cucumber pickle (gf)

## SWEETS

Petite Chocolate brownies, chocolate ganache, sake raspberry coulis, american honey creme fraiche (v)

Petite creme brulee, persian fairy floss, candy orange, praline (v)(gf)

Matcha cheesecake, chocolate popcorn & spiced ginger crumble, fresh raspberry (gfo)(v)

---

# THE WELL

---

## SET MENU

2 Courses

\$39 per person (10 pax minimum)

### ENTREE

*Your choice of:*

#### 3 Fresh shucked oysters

##### House-made Hummus and flatbread

house hummus, poached wild mushroom, crispy chickpea & sesame seeds, yuzu, smoked paprika, olive oil, charred flatbread (v)(gfo)(vg)

##### Cheeseburger spring rolls

chipotle tomato relish, bread and butter pickles (3) (nf)

##### Jalapeno poppers

green goddess labneh (3) (v)

##### Togarashi salt & pepper squid

sesame seeds, yuzu kewpie mayo, crispy nori (gf)

##### Truffle mac & cheese bites

beef bacon jam, parmesan & chive (3) (vo)

### MAINS

*Your choice of:*

#### 200g Melaleuka Farm petite beef steak

Beef fat potato, smoked onion puree, jus rump steak

#### Caesar salad

Baby cos, parmesan, beef bacon, croutes, 63 degree egg, white anchovy, house dressing (gfo)(vo)(vgo)

#### Fish and chips

local fish, tempura, bread and butter pickles, WA chips, salad and chunky tartare

#### Chicken parmigiana

panko herb crumb, leg ham, napoli, duo cheese, WA chips & salad

#### Eggplant katsu parmigiana

charred capsicum, napolitana sauce, notzarella cheese, wild rocket & tomato salad (vg)

### DESSERT

+ *dessert for \$10 to make it 3 courses*

#### Matcha cheesecake

chocolate ganache, sake raspberry coulis, fresh raspberry

#### Sticky date pudding

maple roasted pecans, American honey creme fraiche, salted caramel (v)

# THE WELL

## CHEF'S 6 COURSE FOOD JOURNEY

**Progressive menu specially curated by our Head Chef**

\$69.90 per person

+\$25 pp wine pairing option

### **FIRST COURSE**

#### **House-made Hummus and flatbread**

House hummus, poached wild mushroom, crispy chickpea & sesame seeds, yuzu, smoked paprika, olive oil, charred flatbread (v)(gfo)(vg)

### **SECOND COURSE**

Fresh shucked oysters (gfo)

### **THIRD COURSE**

#### **Cheeseburger spring rolls**

Chipotle tomato relish, bread and butter pickles (3) (nf)

### **FOURTH COURSE**

#### **Baby caesar salad**

Baby cos, parmesan, beef bacon, croutes, 63 degree egg, white anchovy, house dressing (gfo)(vo)(vgo)

### **FIFTH COURSE**

#### **Melaleuka Farm petite beef steak**

Beef fat potato, smoked onion puree, jus

### **SIXTH COURSE**

#### **Creme Brulee**

Chocolate balsamic, persian fairy floss, candied orange zest, sage and ginger praline (gfo)

# **THE WELL**

## **TERMS & CONDITIONS**

### **Confirmation of Booking/ Deposit:**

We require a deposit of \$100 within 7 days of tentatively booking your function. The deposit amount will be deducted from the remaining balance at the conclusion of your event. Your booking is not confirmed until the deposit and the booking form are received. The Well Tavern has the right to reallocate your space on the day if your booking has not been confirmed.

### **Confirmation of Final Numbers:**

To ensure the smooth running of your event, we request that you confirm guest numbers, food and beverage selections no later than 7 days prior to your function date. If final numbers are not provided, the highest estimated number of guests, as advised on the booking form, will be confirmed. If numbers do increase, we require you pay the extra associated costs. If numbers decrease, you will still be charged at the rate you quoted in confirmed numbers.

### **Cancellations:**

All cancellations must be made in writing/email to the function coordinator. If cancellation occurs within 14 days prior to your function, the deposit will be forfeited.

### **Tentative Bookings:**

All tentative bookings will be held for a period of 7 days. Arrangements can be made through the function coordinator to extend this period, otherwise your tentative booking will lapse. We will make all attempts to contact you if another enquiry is received for the same date and same space. If you would like to confirm your tentative booking, Confirmation of Function Booking sheet is to be completed and returned to the function coordinator with the \$100 deposit.

### **Function Requirements:**

For sit down functions of 15 guests or more we ask that you use our set menu selections. We require a minimum spend for each of our spaces, and when selecting platters or pizzas these must be confirmed at least 7 days before your function. We can help select platters to ensure these food requirements are met. We do not charge for room hire but minimum spends do apply for certain areas. Please also let us know if any of your guests have specific dietary needs or are allergic to any food stuffs.

### **Final Payments:**

Final payment for your function is required on the day. We accept MasterCard, Visa, EFTPOS and cash (we do not accept cheques unless prior approval has been granted). Direct deposits must be arranged prior to the function and a copy of the remittance emailed or faxed at the time of payment. If the final payment is not made, The Well Tavern reserves the right to deduct the balance from the credit card supplied on the function booking form. Please note - we do not facilitate separate billing.

# THE WELL

## **Pricing:**

The Management at The Well Tavern reserve the right to increase prices. We also review the function packages on a regular basis and possible price increases may result. While every endeavour is made to maintain prices as quoted, market variations and unforeseen circumstances may result in cost increase. Should any changes occur within the coordination time of your function, you will be advised no later than 14 days prior to the function date.

## **Take-home Food:**

All food is prepared to be consumed on our premises. Should the host wish to take leftover food items away from our premises at the conclusion of a function, they do so at their own risk. The Well Tavern practices safe food handling and hygiene and urges patrons to take every precaution when storing and consuming food.

## **Responsibility & Damage:**

The Well Tavern does not accept responsibility for damages to, or loss of, any patron's property left on the premises prior to, during or after a function. Organisers are financially responsible for any damages to property belonging to The Well Tavern, by the client or guests, prior to, during or after your function.

## **Duty of Care:**

In the interests of the responsible service of alcohol, we have a duty of care to all our patrons and reserve the right for management or bar staff to refuse the service of alcohol to persons deemed to be intoxicated. If a bar tab has been set up, The Well Tavern reserve the rights to refuse the service of alcohol to a member of the function if deemed intoxicated, this includes other patrons gaining alcoholic beverages for any member(s) of your party who may have been refused service due to intoxication. We reserve the right to request security to escort persons we deem to be intoxicated and/or may do harm to themselves, other patrons or property from our venue. If guests are removed from the premises, no refund is offered on food, beverage or associated costs.

## **Security:**

At all times, patrons must have access to their current valid photographic identification. Failure to show this ID on request may result in admittance to the venue being denied. Security staff, at their discretion, have the right to refuse entry to any person. Staff have the right to remove any patron from the premises deemed to be acting in an inappropriate or intoxicated manner. Patrons under the age of 18 must be accompanied, at all times, by their parent or legal guardian. Minors are entitled to remain on the premises until 10pm if they are part of a function; so long as they remain within the confines of the function area at all times and is under the strict supervision of their parent/guardian. Minors are required to be accompanied to the toilet by an adult.

## **Decorations:**

The Well Tavern does not allow guests to fix, in any way, decorations and/or signs to the establishment walls or its fittings. The use of confetti or party confetti/poppers is not allowed in any area.

# THE WELL

Personal Details		
Event Organiser:		
Phone:	(h)	(m)
Email:		
Function Details		
Date:	Time:	Number of guests:
Occasion:		
Room required:		
Contact on day:		
Unsettled Bill Payments/Deposits		
Credit Card Details: (please include ALL of the following details)		
Visa   Amex   MasterCard   Diners		
Name:		
Card Number:		
Expiry:		
Verification code:		
Signature Authorisation		
I have read and understood the Terms and Conditions above and accept responsibility for abiding by these terms. If guest numbers decrease, I understand that I will be charged for the number of guests quoted in confirmed numbers. If numbers increase, I will be charged for the associated costs.		
Signed:	Date:	