Rambla on Swan

OPENING HOURS TUESDAY TO SUNDAY 11.30AM - LATE
SHOP 39, 85 SOUTH PERTH ESPLANADE,
SOUTH PERTH WA 6151
Phone: +61 08 9367 2845

SET MENUS

Whether your event takes place in our Restaurant Dining Area or Private Dining Room, sit down bookings for 12 adult guests and more have the choice between three set menus options to suit your budget and occasion. All our set menus are three courses, which your guests will be able to select on the day. All our set menus were designed to cater for the most common diets and allergies. Any specific dietary requirements must be discussed with your functions coordinator. Kids 12 years old and younger can order from our kids menu.

DIETARY KEY 2
SET MENU 1 $115 2
SET MENU 2 $125 2
SET MENU 3 $145 3
TERMS AND CONDITIONS 4
Booking confirmation 4
Cancellation of a confirmed booking 4
Change of dates 4
Final numbers 4
Billing and payments 4
Pricing 4
Food & Beverage 4
Time of service 4
Music & entertainment 4
Cake and decorations 4
Signage and printing 4
Code of conduct 5
Unforeseen circumstances 5

DIETARY KEY

[VG] Vegan
[V] Vegetarian
[GF] Gluten Free [GFO] Gluten Free Option
[DF] Dairy Free [DFO] Dairy Free Option

SEAFOOD ORIGIN

[I] International
[M] Mixed Origin
[A] Australian

SET MENU 1 $115

ENTRÉE Choice of

SALMON SASHIMI with green chilli, roasted sesame seeds and wasabi ponzu [DF,GFO,A]

PORK BELLY with pickled red cabbage, frisee endive salad and grilled corn salsa [GF,NF,DF]

ASIAN HERB SALAD with chilled rice noodles and ponzu [DF,GF,VG]

MAIN Choice of

ROASTED HARISSA CAULIFLOWER SALAD with organic red quinoa and avocado served with fired Kent pumpkin [DF,GF,VG]

KALBARRI GOLD BAND SNAPPER with shichimi spice, green tea noodles, greens, crisp lotus root and reduced soy [DF,A]

BLACK ANGUS SIRLOIN 300G with gratin potato, snow peas and peppercorn sauce [GFO]

DESSERT Choice of

VEGAN SORBET with raspberry jus and cookie crumb [GF,VG]

CAPEL BLACK WAX CHEDDAR AND ADELAIDE HILLS TRIPLE BRIE with lavosh and mustard fruits [V]

SET MENU 2 $125

ENTRÉE Choice of

NATURAL OYSTERS half dozen freshly shucked oysters with chardonnay dressing [DF,GF,NF,A]

SALMON SASHIMI with green chilli, roasted sesame seeds and wasabi ponzu [DF,GFO,A]

PORK BELLY with pickled red cabbage, frisee endive salad and grilled corn salsa [GF,NF,DF]

ASIAN HERB SALAD with chilled rice noodles and ponzu [DF,GF,VG]

MAIN Choice of

ROASTED HARISSA CAULIFLOWER SALAD with organic red quinoa and avocado served with fired Kent pumpkin [DF,GF,VG]

LEMON AND HERB CHARGRILLED CHICKEN BREAST with baby leaves and marinated goats' feta [GF,NF]

KALBARRI GOLD BAND SNAPPER with shichimi spice, green tea noodles, greens, crisp lotus root and reduced soy [A]

BLACK ANGUS SIRLOIN 300G with gratin potato, snow peas and peppercorn sauce [GFO]

DESSERT Choice of

WARM DARK CHOCOLATE CAKE with churned vanilla ice cream dulce de leche and hazelnut crisp [V]

CAPEL BLACK WAX CHEDDAR AND ADELAIDE HILLS TRIPLE BRIE with lavosh and mustard fruits [V]

VEGAN SORBET with raspberry jus and cookie crumb [GF,VG]

SET MENU 3 $145

ENTRÉE Choice of

OYSTERS KILPATRICK half dozen fresh oysters with bacon and Worcestershire sauce [DF,NF,A]

SALMON SASHIMI with green chilli, roasted sesame seeds and wasabi ponzu [DF,GFO,A]

PORK BELLY with pickled red cabbage, frisee endive salad and grilled corn salsa [GF,NF,DF]

ASIAN HERB SALAD with chilled rice noodles and ponzu [DF,GF,VG]

MAIN Choice of

ROASTED HARISSA CAULIFLOWER with organic red quinoa and avocado salad served with fired Kent pumpkin [DF,GF,VG]

LEMON AND HERB CHARGRILLED CHICKEN BREAST with baby leaves and marinated goats' feta [GF,NF]

GRAIN FED BEEF FILLET 250G with crisp duck fat potatoes, charred asparagus and red wine jus [GFO]

WEST COAST, LINE CAUGHT MARKET FISH on chargrilled broccolini with fired peppers, heirloom tomato and saffron [GF,NF]

SHARE

BABY LEAF SALAD with baked walnuts and hazelnut vinaigrette [VG]

DESSERT Choice of

CRÈME RAMBLA with roasted strawberries and dulce de leche [GF, NF, V]

WARM DARK CHOCOLATE CAKE with churned vanilla ice cream dulce de leche and hazelnut crisp [V]

CAPEL BLACK WAX CHEDDAR AND ADELAIDE HILLS TRIPLE BRIE with lavosh and mustard fruits [V]

VEGAN SORBET with raspberry jus and cookie crumb [GF,VG]

No alterations or swaps. Extras may be preordered.

TERMS AND CONDITIONS

Booking confirmation

No function or restaurant booking of 12 guests or more is secured until a deposit has been received in full. Tentative bookings will be held for up to 7 days. When a tentative booking expires, the date is made available again for new enquiries. Extensions may be granted on request.

Cancellation of a confirmed booking

Written notice is required for cancellation of a confirmed booking. Cancellation after the deposit has been paid less than 48 hours prior to the function results in forfeiture of the deposit.

Change of dates

Is deemed as a cancellation and requires written notice. Please discuss this with your Functions Coordinator.

Final numbers

Must be confirmed 7 days prior to the booking. The venue will endeavor to accommodate for numbers' increase, subject to capacity and availability. Any decrease in numbers with less than 48 hours' notice may incur a $20 per person noshow charge.

Billing and payments

Final payment must be made at the conclusion of a function. The venue only accepts credit card payments (no cash) and does not offer split billing.

Pricing

Prices are based on current and expected cost increases, any change in price will be advised within 120 days of your event. All prices are inclusive of GST. Prices quoted more than 12 months in advance may incur a CPI increase.

Food & Beverage

Selections must be confirmed 7 days prior to the function.

Bar tab (Beverages on Consumption) restrictions may be applied at the discretion of the client. Bar tab spend limits may be monitored on the day. Cocktails may only be ordered and paid for as you go.

Time of service

Any request to follow a specific timeline for food service will be followed to the best of the kitchen's ability, and may only be considered as approximate.

Music & entertainment

The venue's sound system is shared throughout all sections and therefore it may not accommodate for the client's preferred playlists, nor can the client use their own PA system or live act. Any other externally hired entertainment must be approved in writing by the venue manager.

Cake and decorations

The client is welcome to supply their own cake. A standard $5 charge per person is applicable for cutting and garnishing cakes provided by the client. Alternatively, the venue can provide the cutting utensils free of charge.

The client can bring some light decorations, and is responsible for setting up and packing down. The venue reserves the right to adjust any setup to ensure fire, light and safety codes are met. Confetti, glitter and ostensible decorations are not permitted.

Please notify your function coordinator to assist with timing and deliveries.

Signage and printing

A standard "Private Event" signage is provided for Main Bar functions. Custom signage may be printed at the client's request, with a minimum of 4 days' notice. Any signage / menu design supplied by the client must be approved in writing by the functions manager.

Code of conduct

Functions clients and their guests must behave in a way that is considerate of other patrons. Disorderly conduct will not be tolerated by staff and management. The client must ensure that all minors will be supervised by a responsible adult at all times. Rambla on Swan is committed to the Responsible Service of Alcohol. Intoxicated guests will not be served. It is a requirement of the law that intoxicated persons are removed from licensed premises.

Unforeseen circumstances

In the event of inability to comply with any of the provisions of this contract by virtue of any force majeure the venue reserves the right to cancel any booking or refund any deposit without notice, where possible the next best option will be offered to the client as a substitute.