



AMPERSAND

ESTATES

OFFERINGS MENU

2024

# ROCKPOOL BAR & GRILL

AN AMPERSAND ESTATES IN-HOUSE DINING EXPERIENCE

---

## IN-HOUSE PRIVATE CHEF

---

Rockpool Bar & Grill, renowned for its exceptional steakhouse concept, has exclusively partnered with Ampersand Estates to bring you an extraordinary fine dining experience for your luxury stay on the estate. Featuring fresh produce, each menu will be a custom-crafted celebration of the changing seasons in the Southern Forests including succulent marron, fragrant black truffles, and exquisite Lake Janis beef, all against the stunning backdrop of Ampersand Estates.

From \$249 per head

Executive Chef Brendan Owens will curate your menu using locally sourced, seasonal produce, whilst Ryan will assist in personalising your experience, unique to you and your guests.

**Wines and spirits additional**

*Dietary and allergen requirements can be requested.*

---

For all accommodation, weddings and events bookings or enquiries please contact Ryan:  
ryan@ampersandestates.com.au  
+61 493 367 382

\*Please give at least 24 hours' notice for all menu offering bookings.

	PRICE
<b>SOUTHERN FORESTS LUNCH HAMPER</b> A picnic style lunch which can be enjoyed anywhere on the estate. This includes locally made dips and spreads, cheeses, cold meats, crackers, freshly baked bread, chocolates and sweets	From \$199
<b>FARMHOUSE BREAKFAST HAMPER</b> includes farm eggs & bacon, local milk, butter, cheeses, yogurts, Southern Forests in season fruit, farmers market muesli, freshly baked bread, and condiments	From \$69 per person
<b>LOCALLY SOURCED DINNER HAMPER</b> includes locally sourced meats & fish, vegetables, salads, fruit and condiments.	From \$110 per person
<b>GOURMET FOOD HAMPER</b> includes a breakfast hamper, lunch and dinner hamper  <i>Dietary and allergen requirements can be requested</i>	From \$550 for two  <i>Minimum two persons</i>
<b>GOURMET SOUTHERN FORESTS PICNIC AT CELLAR DOOR &amp; TASTING EXPERIENCE WITH WINES AND SETUP</b>  This includes a full private wine, gin and vodka tasting experience, Gourmet Southern Forests Lunch hamper, personalised table setup and a bottle of any wine from the cellar door.	Two guests From \$299  Ten Guests From \$699
<b>CELLAR DOOR AMPERSAND ESTATES WINE TASTING EXPERIENCE</b>	From \$20 pp
<b>CELLAR DOOR RAINFALL DISTILLERY GIN &amp; VODKA TASTING EXPERIENCE</b>	From \$20 pp

For all accommodation, weddings and events bookings or enquiries please contact Ryan:  
ryan@ampersandestates.com.au  
+61 493 367 382

\*Please give at least 24 hours' notice for all menu offering bookings.



**FORAGE SAFARIS**  
DISCOVER THE GOODNESS IN THE LAND

## EXPLORE THE SOUTHERN FORESTS

A BESPOKE TOUR CURATED EXCLUSIVELY FOR AMPERSAND ESTATES GUESTS

**PRICE**

Explore the Southern Forests region on a carefully designed food and farm tour, showcasing the partnership between Ampersand Estates and local farmers.

Forage Safaris creates private customised tours designed with Ampersand Estates guests in mind, traversing the diverse agricultural and ecological landscapes, all while creating a connection with the land and the local producers. Enjoy a variety of personalised farm tours around Manjimup and Pemberton which can include seasonal produce such as truffles, marron, stone fruit, honey and avocados.

Each tour offers seasonal experiences with farm walks, tastings, pick your own – all of which are personalised by the producer. Your every need is taken care of during the all-inclusive tour including coffee and snack stops, your own driver/guide and a delicious lunch.

Start times may vary with the seasons and as with all farmers, we like an early start around 9am ending back at your accommodation long before the sun sets. A confirmation itinerary with details such as weather report and what to bring, will be sent a few days before your tour.

Includes: Four private farm tour experiences, food tastings, lunch (picnic or at a winery), snacks, tea/coffee/cordial available all day

Minimum 2  
From \$885 per person

3 – 6 persons  
From \$775 per person

## DONNELLY RIVER CRUISES

PRIVATE DONNELLY RIVER CRUISE

**PRICE**

Morning Cruise

From \$110 pp

Afternoon Cruise

From \$110 pp

For all accommodation, weddings and events bookings or enquiries please contact Ryan:  
ryan@ampersandestates.com.au  
+61 493 367 382

\*Please give at least 24 hours' notice for all menu offering bookings.

## TRUFFLE HUNT

---

### TRUFFLE ASSOCIATION OF WA

### PRICE

Private and Exclusive Truffle Hunt  
*\*June, July, August only*

Seasonal – Upon application

### TRUFFLE HILL WINERY

Tourist Truffle Hunt  
*\*June, July, August only*

Seasonal – Upon application

---

## PRIVATE TRANSFER

---

### LUXURY AIRPORT TRANSFER (FROM BUSSELTON/MARGARET RIVER AIRPORT)

Rolls Royce

Price on Application

---

## PEMBERTON DISCOVERY TOURS

---

Beach & Forest Eco Adventure

From \$170 pp

Black Point Eco Tour

From \$200 pp

Twilight Dune Safari

From \$110 pp

Taste Pemberton Tour (progressive lunch)

From \$170 pp

Add Ampersand Lunch Hamper

From \$180

For all accommodation, weddings and events bookings or enquiries please contact Ryan:  
ryan@ampersandestates.com.au  
+61 493 367 382

\*Please give at least 24 hours' notice for all menu offering bookings.

## WELLNESS OFFERING

PRICE

### MASSAGE THERAPY

Details on application

### KINESIOLOGY – by Soul Nurturing

Price on application

Includes body work for pain relief and emotional and energetic healing techniques to support stress relief. Balances the body to restore innate healing abilities and release unconscious sabotage patterns. Addresses factors that block the ability to recover from illness and fatigue.

### YOGA CLASSES

Price on Application

Explore and rejuvenate your body and mind with a local yoga instructor guiding you through traditional and contemporary yoga practices

### SOUND BATH & NATURE HEALING –

Price on Application

Nature Bathing and meditation session with holistic therapist in the Donnelly River

### SOMIC PAMPER PACKAGE

\$250 per package

Somic is a bespoke, modern skincare apothecary, producing a carefully curated offering of clean beauty and wellness products for adults, children, pets and homes. Formulated with only the highest quality of vegan friendly ingredients, void of fillers, artificial colours or perfumes. Products are hand made in small batches, produced locally in Western Australia.

For all accommodation, weddings and events bookings or enquiries please contact Ryan:  
ryan@ampersandestates.com.au  
+61 493 367 382

\*Please give at least 24 hours' notice for all menu offering bookings.

*All bookings require a minimum of two people and subject to availability.*



AMPERSAND  
ESTATES

+61 493 367 382 | [info@ampersandestates.com.au](mailto:info@ampersandestates.com.au) | 9883 Vasse Highway, Peerabeelup, WA, 6260, Australia

[www.ampersandestates.com.au](http://www.ampersandestates.com.au)