



## Private Dining Room Set Menu

Maximum 30 Guests  
Entrée, Main & Dessert \$129 pp  
Entrée, Main, Dessert & Cheese \$139 pp

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### TO START

Mixed Marinated Olives  
Sonoma Sourdough, Salted Butter

### ENTRÉE

Prawns, Chili, Garlic, Lemon, Parsley  
Sydney Rock Oyster (4) Natural with Red Wine & Shallot Dressing  
Carpaccio of Pasture Fed Beef, Celeriac, Black Garlic, Shimeji Mushrooms  
Barbequed Fremantle Octopus, Pepperonata, Basil

### MAIN

Certified Angus Rib-Eye 350g (MSA), 150 Day Grain Fed, Wagga Wagga, NSW  
Certified Angus Eye Fillet 200g (MSA), 150 Day Grain Fed, Wagga Wagga, NSW  
2GR Full Blood Wagyu Tri Tip 240g (MBS 9+), 400 Day Grain Fed, Mudgee NSW

Steaks are served with Red Wine Jus & Chips or Baked Potato

Aylesbury Duck Breast, Confit Potato, Beetroot Puree, Cherries, Port Jus  
Pan Roasted Barramundi, Broccolini, Sweet Potato Puree, Cafe De Paris Butter

### SHARED SIDE

Heirloom Tomato Salad, Buffalo Mozzarella, Aged Balsamic, Basil

### DESSERT

Vanilla Creme Brulee, Macerated Berries, Shortbread Biscuit  
Baked Chocolate, Candied Almonds, Vanilla Ice-Cream  
Bombe Alaska, Salted Caramel, Hazelnut, Raspberry

### SHARED CHEESE PLATTERS

Selection of Three Australian Cheeses, Lavosh, Quince, Muscatels

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