



Private Dining Room Set Menu

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

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



Meat Feast

Minimum 12 Guests | Maximum 50 Guests
Shared Entrée, Main \$90 per person

TO START

Mixed Marinated Olives

Charcuterie Board - Pork Rillettes, Chicken Liver Parfait, Wagyu Bresaola,
House Chutney, Bread Selection

MEAT BOARD

Certified Angus Rib On Bone 650g

2GR Full Blood Wagyu Tri Tip (MBS 9+)

Junee Lamb Cutlets

Red Wine Jus, Bearnaise & Pepper Sauce

SHARED SIDE

Classic Mashed Potato

Green Leaf & Herb Salad

Add Dessert \$14 per person

Add Cheese Platters \$10 per person

DESSERT

Vanilla Crème Brulee, Macerated Berries, Shortbread Biscuit

CHEESE PLATTER

Selection of Three Australian Cheeses, Lavosh, Quince, Muscatels



Set Menu Two

Main & Dessert \$86
Entrée & Main \$98
Entrée, Main & Dessert \$115
Entrée, Main, Dessert & Cheese \$125

TO START

Mixed Marinated Olives
Sonoma Sourdough, Salted Butter

SHARED ENTRÉE

Please select 3 entrees for your sharing platters

Prawns, Chili, Garlic, Lemon, Parsley
Salt Roasted Beetroot Salad, Goats Cheese, Radicchio, Aged Balsamic, Hazelnuts
Salt & Pepper Calamari, Lime Aioli, Pickled Cucumber, Toasted Sesame
Chicken Liver Parfait, Red Currant Relish, Grilled Sourdough

MAIN

Riverina Eye Fillet 200g (MSA), Pasture Fed, Wagga Wagga, NSW
Grasslands Rib-Eye 300g (MSA), Pasture Fed, NSW
Certified Angus Rump 300g (MSA), 150 Day Grain Fed, Wagga Wagga, NSW

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

Pan Roasted Barramundi, Broccolini, Sweet Potato Puree, Cafe De Paris Butter
Ricotta Gnocchi, Roasted Cauliflower, Pine Nuts, Currants, Curry

SHARED SIDE

Caesar Salad, Pancetta, Soft Egg, White Anchovy

DESSERT

Baked Chocolate, Candied Almonds, Vanilla Ice-Cream
Vanilla Crème Brulee, Macerated Berries, Shortbread Biscuit

SHARED CHEESE PLATTERS

Selection Of Three Australian Cheeses, Lavosh, Quince, Muscatels

Serving conditions apply to groups over 30 guests.
Mains & Desserts will be served on a 50/50 basis.