

## Private Dining Room Set Menu

|                                |                     |
|--------------------------------|---------------------|
| Entrée, Main & Dessert         | \$95.00 per person  |
| Entrée, Main, Dessert & Cheese | \$105.00 per person |

### TO START

Mixed Marinated Olives  
Freshly Baked Damper served with salted butter

### INDIVIDUAL ENTRÉE

Seared Scallops, beetroot & citrus puree, cucumber, grapefruit & fish roe  
Chicken liver Parfait, apple cider jelly, tomato & chilli jam, brioche toast  
Confit Pork Belly, fennel, pomegranate, apple, pork scratchings  
Garlic and chilli Prawns served in a hot pan  
Sydney Rock Oyster natural with lemon

### MAIN

Kidman Rib-Eye 150 Day Grain Fed 350g, Barosa, SA  
NY cut striploin 400g (MBS2+) 150 day grain fed, Riverine, NSW  
Petite Fillet YG (MSA) 160g, pasture fed, Riverina Premium Beef, NSW  
Steaks are served with a red wine jus & chips or baked potato  
Lemon Chicken, pearl couscous, broadbeans & asparagus  
Barramundi Fillet, pea & horseradish puree, Dutch carrots, parsley, shallots & caper salsa

### SHARED SIDE

Rocket poached pear & parmesan with balsamic dressing

### DESSERT

Rhubarb & Custard Tart, compressed apple, vanilla cream  
Salted Caramel Crème Brulee, corn bread  
Mango & Kiwi Fruit Pavlova, almond praline

### SHARED CHEESE PLATTERS

Selection of cheeses served with lavosh, apple & quince paste