

Grass Fed Beef Set Menu

Main & Dessert	\$52.00 per person
Shared Entrée & Main	\$58.00 per person
Shared Entrée, Main & Dessert	\$68.00 per person
Shared Entrée, Main, Dessert & Cheese	\$78.00 per person

TO START

Mixed Marinated Olives
Freshly Baked Damper served with salted butter

SHARED ENTRÉE

Please select 3 entrees for your sharing platters

Sydney Rock Oyster natural with lemon
Salt and pepper Calamari, lemon aioli
Spiced Lamb Ribs, mustard cream & mint jelly
Confit Pork Belly, fennel, pomegranate, apple, pork scratchings
Baby Cos Leaves, poached saffron pears & pecorino
Garlic and chilli Prawns served in a hot pan

MAIN

Rib-Eye Ox Steer 300g, pasture fed, O'Connor Beef, Gippsland VIC,
Petite Fillet YG (MSA) 160g, pasture fed, Riverina Premium Beef, Central NSW
Steaks are served with a red wine jus & chips or baked potato
Lemon Chicken, pearl couscous, broadbeans & asparagus

For groups of 50 guests or more mains will be served on a 50/50 basis, you will need to select two Mains.

SHARED SIDE

Rocket poached pear & parmesan with balsamic dressing

DESSERT

Rhubarb & Custard Tart, compressed apple, vanilla cream
Salted Caramel Crème Brulee, corn bread

For groups of 30 guests or more desserts will be served on a 50/50 basis.

SHARED CHEESE PLATTERS

Selection of cheeses served with lavosh, apple & quince paste

Grain Fed Beef Set Menu

Main & Dessert	\$62.00 per person
Shared Entrée & Main	\$68.00 per person
Shared Entrée, Main & Dessert	\$78.00 per person
Shared Entrée, Main, Dessert & Cheese	\$88.00 per person

TO START

Mixed Marinated Olives
Freshly Baked Damper served with salted butter

SHARED ENTRÉE

Please select 3 entrees for your sharing platters

Sydney Rock Oyster natural with lemon
Salt and pepper Calamari, lemon aioli
Spiced Lamb Ribs, mustard cream & mint jelly
Confit Pork Belly, fennel, pomegranate, apple, pork scratchings
Baby Cos Leaves, poached saffron pears & pecorino

MAIN

Kidman Rib-Eye 150 Day Grain Fed 350g, Barosa, SA
NY cut striploin 400g (MBS2+) 150 day grain fed, Riverine, NSW
Steaks are served with a red wine jus & chips or baked potato
Barramundi Fillet, pea & horseradish puree, Dutch carrots, parsley, shallots & caper salsa
For groups of 50 guests or more mains will be served on a 50/50 basis, you will need to select two Mains.

SHARED SIDE

Rocket poached pear & parmesan with balsamic dressing

DESSERT

Rhubarb & Custard Tart, compressed apple, vanilla cream
Mango & Kiwi Fruit Pavlova, almond praline
For groups of 30 guests or more desserts will be served on a 50/50 basis.

SHARED CHEESE PLATTERS

Selection of cheeses served with lavosh, apple & quince paste