

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

Sonoma Sourdough served with salted butter

ENTRÉE

Prawns, garlic, lemon, parsley

Sydney Rock Oyster natural with lemon

Carpaccio of pasture fed beef, truffled mayonnaise, pecorino, baby capers

Grilled Asparagus, burrata, salted chilli

Cured Atlantic salmon pastrami, rye toast

MAIN

Certified Angus rib-eye 350g (MSA) 150 day grain fed, Wagga Wagga, NSW

NY Striploin 400g (MSB2+) 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

Crispy skin Duck Breast, glazed radicchio, red currants

Pan roasted Barramundi, roasted beetroot, pine nuts, raisins, sherry

SHARED SIDE

Wedge salad, bacon, blue cheese dressing, Chives

DESSERT

Baked flourless chocolate, candied almonds, vanilla ice cream

Classic Crème Brulee, stewed rhubarb, ginger biscuit

Spiced walnut cake, Pear, vanilla cream

SHARED CHEESE PLATTERS

Selection of three Australian cheeses, poppy seed lavosh, fresh pear & quince paste