

Private Dining Room Set Menu

Entrée, Main & Dessert	\$110.00 per person
Entrée, Main, Dessert & Cheese	\$120.00 per person

TO START

Mixed Marinated Olives
Sonoma Sourdough served with salted butter

ENTRÉE

Prawns, chilli, garlic, lemon, parsley
Sydney Rock Oyster (4) natural with red wine & shallot dressing
Carpaccio of pasture fed beef, celeriac, black garlic, Shemiji mushrooms
Hiramasa Kingfish Tarare, avocado, pickled cucumber, toasted sesame, puffed rice cracker

MAIN

Certified Angus rib-eye 350g (MSA) 150 day grain fed, Wagga Wagga, NSW
Certified Angus eye fillet 200g, pasture fed, NSW
Steaks are served with a red wine jus & chips or baked potato
Crispy skin Duck Breast, glazed beetroot, eschalots, cherries, port
Pan roasted Hiramasa Kingfish, sweetcorn, Cafe De Paris butter

SHARED SIDE

Caesar Salad, pancetta, soft egg, white anchovy

DESSERT

Warm Baked flourless chocolate, candied almonds, vanilla ice cream
Hazelnut & Raspberry bombe alaska
Apple & Rhubarb Crumble, macadamia, vanilla ice cream

SHARED CHEESE PLATTERS

Selection of three Australian cheeses, lavosh, apple, quince paste, muscatels



Set Menu: Meat Feast

Minimum 12 Guests Maximum 50 Guests

Shared Entrée & Main	\$82.00 per person
Add Dessert	\$14.00 per person
Add Shared Cheese platters	\$8.00 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

2GR full blood Wagyu skirt

Slow cooked Angus beef short rib

For 4 person - minimum 350g of beef each

Three suaces - red wine jus, bearnaise & pepper sauce

*Vegetarian and non-beef substitute available on request, extra charge as per a la carte menu

SHARED SIDE

Mash

Garden salad leaves, herbs

DESSERT

Apple & Rhubarb Crumble, macadamia, vanilla ice cream

SHARED CHEESE PLATTERS

Selection of three Australian cheeses, lavosh, apple, quince paste, muscatels

Set Menu Two: Grain Fed Beef

Main & Dessert	\$79.00 per person
Shared Entrée & Main	\$86.00 per person
Shared Entrée, Main & Dessert	\$99.00 per person
Shared Entrée, Main, Dessert & Cheese	\$109.00 per person

TO START

Mixed Marinated Olives
Sonoma Sourdough with salted butter

SHARED ENTRÉE

Please select 3 entrees for your sharing platters

Prawns, Chilli, Garlic, Lemon, Parsley
Grilled Asparagus, Burratta, salted Chilli, Olive Oil, Lemon
Salt & Pepper Calamari, Roast Garlic Aioli, Lemon
Chicken Liver Parfait, Onion & Sherry Jam, Grilled Sourdough

MAIN

Please note: For groups over fifty guests, main and dessert will be served on a 50/50 basis you will need to select two Mains.

Reverine Eye Fillet Pasture Fed (MSA) 200g, Wagga Wagga NSW
Grasslands Rib-Eye (MSA) 300g, NSW
Certified Angus Rump (MSA) 150 day grain fed 300g, Wagga Wagga NSW
Steaks are served with a Red Wine Jus, Chips or Baked Potato
Crispy Skin Haramasa Kingfish, Sweetcorn, Cafe De Paris Butter
*** Vegetarian Available on Request**
Potato Gnocchi, Smoked Mozzarella, Sage, Root Vegetables

SHARED SIDE

Cabbage Salad, Pine Nuts, Raisins, Pecorino, Sourdough Crumbs, Salad Cream

DESSERT

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

Vanilla Creme Brulee, Poached Cherries
Baked Flourless Chocolate, Candied Almonds, Vanilla Cream

SHARED CHEESE PLATTERS

Selection of three Australian cheeses, lavosh, apple, quince paste, muscatels