

# 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

