

# Private Dining Room Set Menu

Entrée, Main & Dessert	\$120.00 per person
Entrée, Main, Dessert & Cheese	\$130.00 per person

## TO START

Mixed Marinated Olives  
Sonoma Sourdough, 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  
Barbequed Freemantle Octopus, Pepperonata, Basil

## MAIN

Certified Angus Rib-Eye 350g (MSA) 150 day Grain Fed, Wagga Wagga, NSW  
Certified Angus Eye Fillet 200g, Grain Fed, Wagga Wagga, NSW  
2GR Full Blood Wagyu Trip Tip 240g (MBS9+) 400 Day Grain Fed, Mudgee, NSW  
Steaks are served with Red Wine Jus & Chips or Baked Potato  
Confit Aylesbury Duck Leg, Parsnips, Sprout Leaves, Port  
Pan Roasted Hiramasa Kingfish, Sweetcorn, Cafe De Paris Butter

## SHARED SIDE

Witlof Pear, Watercress, Blue Cheese, Candied Walnuts

## DESSERT

Warm Baked Chocolate, Candied Almonds, Vanilla Ice Cream  
Green Apple Confit, Pistachio Cake, Cinnamon Struesel, Creme Fraiche  
Bombe Alaska, Salted Caramel, Hazelnut, Raspberry

## SHARED CHEESE PLATTERS

Selection of Three Australian Cheeses, Lavosh, Quince, Muscatels



# Set Menu: Meat Feast

Minimum 12 Guests Maximum 50 Guests

Shared Entrée & Main	\$88.00 per person
Add Dessert	\$14.00 per person
Add Shared Cheese platters	\$10.00 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 650g

2GR Full Blood Wagyu Trip Tip (MBS9+)

Slow cooked Angus Beef Short Rib

**For 4 person - minimum 350g of beef each**

**Three sauces - Red Wine Jus, Bearnaise & Chimmichurri**

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

## SHARED SIDE

Mash

Green Leaves & Herbs Salad

## DESSERT

Vanilla Creme Brulee, Poached Cherries, Coconut Palmier

## SHARED CHEESE PLATTERS

Selection of Three Australian Cheeses, Lavosh, Quince, Muscatels

## Set Menu Two: Grain Fed Beef

Main & Dessert	\$82.00 per person
Shared Entrée & Main	\$94.00 per person
Shared Entrée, Main & Dessert	\$109.00 per person
Shared Entrée, Main, Dessert & Cheese	\$119.00 per person

### TO START

Mixed Marinated Olives  
Sonoma Sourdough, Salted Butter

### SHARED ENTRÉE

**Please select 3 entrees for your sharing platters**

Prawns, Chilli, Garlic, Lemon, Parsley  
Salt Roasted Beetroot Salad, Goats Cheese, Radicchio, Aged Balsamic, Hazelnuts  
Salt & Pepper Calamari, Lime Aioli, Pickled Cucumber, Toasted Sesame  
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 200g (MSA) Pasture Fed, Wagga Wagga NSW  
Grasslands Rib-Eye (MSA) Pasture Fed 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**

Mushroom Ravioli, Grilled Onion Broth, Parmesan Crostini

### SHARED SIDE

Caesar Salad, Pancetta, Soft Egg, White Anchovy

### DESSERT

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

Warm Baked Chocolate, Candied Almonds, Vanilla Ice Cream  
Vanilla Creme Brulee, Poached Cherries, Coconut Palmier

### SHARED CHEESE PLATTERS

Selection of Three Australian Cheeses, Lavosh, Quince, Muscatels