

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

