

# Private Dining Room

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*Two course \$65pp | Add dessert \$10pp*

*Additional charcuterie board \$10pp*

## *Entrée*

*(shared plates)*

*Warm olives*

*Grilled flat bread, french onion dip, herb oil*

*Crisp fried squid, chilli, lemon*

*Whole baked camembert, honey roasted walnuts, grilled focaccia*

## *Main*

*(choice of one)*

*Caesar salad, herb croutons, bacon, egg, white anchovies*

*Ricotta gnocchi, mushroom, nutmeg, parmesan*

*Beer battered snapper, tartare & fries*

*Chicken parmi, sugo, mozzarella & fries*

*Sides for the table: seasonal greens and mixed leaf salad*

## *Dessert*

*Tiramisu*



# Private Dining Room

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*Three-course choice menu  
(choice of one dish per course)  
\$95pp*

## *Entrée*

*Baked half shell scallops, nduja bechamel  
Eggplant schnitzel, fior di latte, sugo & herbs  
Duck liver parfait, quince, grilled focaccia*

## *Main*

*Grilled 250g porterhouse, mushroom & peppercorn sauce  
Pan roasted snapper, grilled broccolini, zaatar, pomegranate dressing  
Ricotta gnocchi, mushroom, nutmeg & parmesan*

## *Sides*

*Garden salad, tomato, cucumber & vinaigrette  
Frites, parsley, parmesan*

## *Dessert*

*Tiramisu, coffee & marscapone*

