



Private Dining Room

\$65 pp Two Course | \$80 pp Three Course
Additional Charcuterie board course \$10 pp

Warmed whole olives, roasted fennel
Grilled flat bread, herb oil, French onion dip,

Entrée

The Royal Caesar, herb croutons, crispy pancetta, egg, white anchovies

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Steak tartare, pickled onion, olive bread, salted egg

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Casarecce, roasted tomato sugo, fior di latte, basil

Main

250g O'connor MB2 sirloin, peppercorn sauce, royal mash

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Roasted half chicken, chilli garlic vinegar, charred spring onion, rice noodles

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Grilled cauliflower steak, labneh, chimichurri, smoked almond, radish & herb salad

Sides for the table: seasonal greens and mixed leaf salad

Dessert

Cheese, quince paste, macadamia, lavosh

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Dark chocolate semifreddo, coconut, raspberry, salted oreo

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Wattleseed panna cotta, burnt honey, crispy honeycomb