

Private Dining Room

Two-course \$70pp | Add oysters doz \$58

Add charcuterie board \$10pp

Olives

Focaccia, parmesan butter

Entrée

(shared)

Flatbread, French onion dip, herb oil

Grilled chorizo, lemon

Boneless fried chicken, roast garlic buffalo sauce, celery, ranch

Main

(choice of one per person)

Steak frites, café de Paris butter

Ricotta gnocchi, rich tomato sugo, capers parmesan

Honey & pepper glazed pork collar steak, charred cabbage, apple, mash

Dessert + \$10pp

(choice of one per person)

Sticky date pudding, caramel sauce, ice cream

Vanilla panna cotta, honeycomb, freeze dried raspberries



Private Dining Room

Three-course choice menu

(choice of one dish per course)

*Add charcuterie board \$10pp | Add oysters doz \$58
\$95pp*

Olives

Focaccia, parmesan butter

Entrée

Warm root vegetable salad, apple, blue cheese, smoked almond

Charred squid skewer, lemon, salsa verde

Steak tartare, hash brown, cured egg yolk

Main

Steak frites, café de Paris butter

Fish of the day, winter vegetables, beurre blanc

Ricotta gnocchi, rich tomato sugo, capers, parmesan

Dessert

Sticky date pudding, ice cream, caramel sauce

Vanilla panna cotta, honeycomb, freeze dried raspberries

