

# Private Dining Room

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*\$65 pp Two course | \$80 pp Three course*

*Additional Charcuterie board \$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*

*Steak tartare, pickled onion, olive bread, salted egg*

*Casarecce, roasted tomato sugo, fior di latte, basil*

## *Main*

*250g O'connor MB2 striploin, peppercorn sauce, royal mash*

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

*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*

*Dark chocolate semifreddo, coconut, raspberry, salted oreo*

*Wattleseed panna cotta, burnt honey, crispy honeycomb*