

Private Dining

Three-course menu

\$95pp

Olives, rosemary, lemon, chilli

Focaccia, salted butter

Entrée

Scallops, wakame butter, smoked lardo

Beef tartare, chimichurri, cured egg yolk, hash brown

(Vegetarian substitute: stracciatella, grape tomatoes, watermelon, basil, ponzu)

Main

(Choice of one per person)

Crispy skin barramundi, bearnaise, mashed potato, wedge salad

Porterhouse steak, café de Paris, frites, wedge salad

Gnocchi alla vodka, stracciatella, blistered cherry tomatoes

Dessert

(Choice of one per person)

Sticky date pudding, caramel, ice cream

Panna cotta, honeycomb, freeze dried raspberry

Add charcuterie board \$10pp

Add oysters doz \$58

**These menu items are subject to change seasonally.*

All dietary requirements can be catered to with advanced notice.

