

Private Dining Room

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

Add charcuterie board \$10pp

Entrée (shared)

Warm olives

Grilled flat bread, french onion dip, herb oil

Crispy fried squid, chilli, lemon

Whole baked camembert, honey roasted walnuts, grilled sourdough

Main

(choice of one per person)

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

Ricotta gnocchi, rich tomato sugo, capers, parmesan

Beer battered snapper, tartare, chips

Chicken parmi, smoked ham, sugo, mozzarella, chips

Dessert + \$10pp

(choice of one per person)

Sticky date pudding, caramel sauce, ice cream

Vanilla panna cotta, honeycomb, freeze dried raspberries

Chocolate Guinness cake, miso caramel, roasted white chocolate, vanilla ice cream

