

Private Dining Room

\$65 pp Two course / \$75 pp Three course

Entrée

(shared plates)

Warm olives

Grilled flat bread, french onion dip, herb oil

Crisp fried squid, chilli, lemon

Whole baked camembert, honey roasted walnuts, sourdough

Main

(choice of one)

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

Ricotta gnocchi, mushroom, nutmeg, parmesan

Beer battered snapper, tartar & fries

Chicken parmi, sugo, mozzarella & fries

Sides for the table: seasonal greens and mixed leaf salad

Dessert

(one per person)

Tiramisu

