

Private Dining Room

*Two course \$65pp | Add dessert \$10pp
Additional charcuterie board \$10pp*

Entrée

(shared plates)

Warm olives

Grilled flat bread, french onion dip, herb oil

Crisp fried squid, chilli, lemon

Whole baked camembert, honey roasted walnuts, grilled focaccia

Main

(choice of one)

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

Ricotta gnocchi, mushroom, nutmeg, parmesan

Beer battered snapper, tartare & fries

Chicken parmi, sugo, mozzarella & fries

Sides for the table: seasonal greens and mixed leaf salad

Dessert

Tiramisu



Private Dining Room

*Three-course choice menu
(choice of one dish per course)
\$95pp*

Entrée

*Baked half shell scallops, nduja bechamel
Warm roasted pumpkin salad, rocket, fetta, quinoa, spiced pepitas
Duck liver parfait, quince, grilled focaccia*

Main

*Grilled 250g porterhouse, mushroom & peppercorn sauce
Pan roasted snapper, grilled broccolini, za'atar, pomegranate dressing
Ricotta gnocchi, mushroom, nutmeg & parmesan*

Sides

*Garden salad, tomato, cucumber & vinaigrette
Frites, parsley, parmesan*

Dessert

Tiramisu, coffee & marscapone

