

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

Crispy fried squid, chilli, lemon

Whole baked camembert, honey roasted walnuts, grilled sourdough

Main

(choice of one)

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

Tiramisu



Private Dining Room

*Three-course choice menu
(choice of one dish per course)*

\$95pp

Entrée

*Crispy fried squid, chilli, lemon
Spiced cauliflower waldorf salad, blue cheese, walnuts
Duck liver parfait, quince, grilled sourdough*

Main

*Grilled 250g porterhouse, peppercorn sauce, chips
Grilled market fish, cauliflower tahini puree, sumac crust
Ricotta gnocchi, rich tomato sugo, capers, parmesan*

Sides

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

Dessert

Sticky date pudding, ice cream, caramel sauce

