

Private Dining Room

*\$65 pp two course / \$80 pp three course
Additional Charcuterie board \$10 pp*

*Warmed whole olives, roasted fennel
Grilled flat bread, herb oil, french onion dip*

Entrée

*The royal caesar, herb croutons, crispy pancetta, egg, white anchovies
Steak tartare, pickled onion, olive bread, salted egg
Pasta, roasted tomato sugo alla vodka, basil & parmesan*

Main

*250g Porterhouse steak, peppercorn sauce, royal mash
Peri Peri chicken & fries
Eggplant parmigiana, fresh herbs, sugo & mozzarella*

Sides for the table: seasonal greens and mixed leaf salad

Dessert

*Cheese, quince paste, macadamia, lavosh
Dark chocolate semifreddo, coconut, raspberry, salted oreo
Wattleseed panna cotta, burnt honey, crispy honeycomb*