

\$59 TWO COURSE MENU

Choice of Entrée and Main or Main and Dessert

ENTRÉE

TRUFFLED BRIE CHEESE SOUFFLE

Candied Walnuts

CHARCUTERIE SELECTION

Prosciutto Di Parma, Wagyu Pastrami, Chicken Liver Parfait, Pickles,
Chutney & Sourdough

MAIN

Served with mash potato & red wine jus

250G BLACK ANGUS OYSTER BLADE

100 day grain fed, MBS 6+

160G GRASSLANDS PREMIUM PASTURE FED EYE FILLET

MB2+

Vegetarian options available on request

DESSERT

CRÈME BRULEE

Caramelised Banana

WARM DATE PUDDING

Salted Caramel Sauce, Cinnamon Ice Cream
