

Set Menu

89pp
Minimum 8 Guests

TO START

Warm Olives

Sourdough Bread, Salted Butter

ENTRÉE TO SHARE

Fried New Zealand Squid, Gochujang, Lime, Pickled Cucumber, Toasted Sesame

Australian Prawns, Chilli, Garlic, Parsley, Lemon

Truffled Brie Cheese Souffle, Candied Walnuts

MAIN (CHOOSE ONE)

Riverina Pasture Fed Rib Eye 250g

Grasslands Pasture Fed Eye Fillet 200g

Westholme Wagyu Top Sirloin, MBS 5+ 250g

Saltwater Barramundi, Pickled S.A Mussels, Cavolo Nero, Reisling Velouté

Baked Conchiglioni Filled With Spinach & Ricotta, Pumpkin, Sage Pangrattato

Junee Lamb Rack, Celeriac, Sumac, Macadamia, Pomegranate Molasses

SIDES TO SHARE

Green Leaf & Herb Salad

Steakhouse Chips

Selection Of Sauces

DESSERT (ALTERNATE DROP)

Crème Brulee, Caramelized Banana

Espresso Baked Cheesecake, Dark Chocolate Cremeux

Set Menu

99pp
Minimum 8 Guests

TO START

Warm Olives

Charcuterie Selection, Pickles, Sourdough

ENTRÉE TO SHARE

Australian Prawns, Chilli, Garlic, Parsley, Lemon

Hand Cut Beef Tartare, Capers, Cornichons, Egg Yolk, Potato Crisps

Truffled Brie Cheese Souffle, Candied Walnuts

MAIN (SHARED BETWEEN 4 GUESTS)

Riverine Tomahawk, MBS2+, Dry Aged 3-4 Weeks

1.6kg
APPROX

SIDES TO SHARE

Green Leaf & Herb Salad, Chardonnay Dressing

Seasonal Greens, Garlic, Almonds, Brown Butter

Steakhouse Chips

Selection Of Sauces

DESSERT TO SHARE

Warm Date Pudding, Salted Caramel Sauce, Cinnamon Ice Cream

Bombe Alaska, Coconut, Mango, Passionfruit