



TUESDAY 3 NOVEMBER

99pp Set Menu

Includes glass of sparkling on arrival

ENTRÉE

Charcuterie Selection, House Pickles, Sourdough
Heirloom Tomatoes, Stracciatella, Grilled Peach
Hot Smoked Tasmanian Salmon, Crème Fraiche, Granny Smith
Chicken Liver Parfait, Pear Relish, Brioche Toast

MAIN

All steaks served with red wine jus
Riverina Pasture Fed Rib Eye, 250g
Grasslands Pasture Fed Eye Fillet 200g
Westholme Wagyu Top Sirloin, MBS 5+, 250g
Saltwater Barramundi, Young Leek, Vermouth
Conchiglioni, Roast Tomato & Ricotta, Eggplant, Basil, Pangrattato
Junee Lamb Rack, Asparagus, Chevre, Gremolata

Green Leaf & Herb Salad

Served to share

DESSERT

Espresso Baked Cheesecake, Dark Chocolate Cremeux
Crème Brulee, Caramelised Banana
Bombe Alaska, Coconut, Mango, Passionfruit

Members only offer.

Terms & Conditions apply.