

PRIX FIXE MENU

3 course \$70 | 2 course \$60
(for a minimum of 12 guests)

ENTREES

TO SHARE

MIXED OYSTERS

natural & kilpatrick

SALT & PEPPER CUTTLFISH

edamame, seaweed, jalapeno aioli

MEZZE GRAZING PLATTER

chefs selection

MAINS

CHOICE OF

BLACK ANGUS STRIPLOIN (NEW YORK)

150 day grain fed, marble score 2+, Southern NSW

WAGYU RUMP ROSTBIFF

400 day grain fed, marble score 5+, Rangers Valley

FISH OF THE DAY

BABY PEA RISOTTO

SIDES

STEAKHOUSE CHIPS

ROCKET, PEAR, CANDIED WALNUTS

DESSERTS

CHOICE OF

SALTED CARAMEL & DARK CHOCOLATE TART

crème fraiche

INDIVIDUAL CHEESE PLATE

fruit crisps, apple, walnuts, apricot