

PRIX FIXE MENU

2 course \$80

3 course \$90

(minimum of 10 guests)

ENTREES

TO SHARE

MIXED OYSTERS

natural & kilpatrick

WILD QLD TIGER PRAWNS (GF)

cocktail sauce, avocado

STICKY WAGYU RIB FINGERS

beetroot slaw, onion crisp

MAINS

CHOICE OF

(steaks served with café de paris butter)

BLACK ANGUS STRIPLOIN (NEW YORK) (GF)

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

TAJIMA WAGYU RUMP (GF)

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

ROAST BARRAMUNDI (GF)

caviar & orange butter sauce

SUMMER PEA & BROAD BEAN RISOTTO (V)

grand padano, asparagus salad

SIDES

STEAKHOUSE CHIPS

ICEBERG, RADISH, BLUE CHEESE (GF)

DESSERTS

CHOICE OF

SMORES

Marshmallow, chocolate ganache, biscuit

JACK'S CLUB CHEDDAR

fruit spelt crisps, quince paste walnuts, apricot

