



Function Menu A

\$55

Main

Char grilled eye fillet, medium rare, Paris mash, broccolini,
red wine jus

Or

Pan fried goldband snapper, Paris mash, broccolini, almond
brown butter

Desserts

Eton mess, cream cheese Chantilly, seasonal fruits

Or

D' Argental Brebrousse, brie, camembert, lavosh, pear





Function Menu B

\$60

Entrée

Confit pork belly, maple parsnip puree, charred asparagus,
watercress shallots

Or

Squid rings, spring onion, chili, sumac, garlic, pepper

Main

Char grilled eye fillet, medium rare, Paris mash, broccolini,
red wine jus

Or

Pan fried goldband snapper, Paris mash, broccolini, almond
brown butter





Function Menu C

\$65

Entrée

Confit pork belly, maple parsnip puree, charred asparagus,
watercress shallots

Or

Squid rings, spring onion, chili, sumac, garlic, pepper

Main

Char grilled eye fillet, medium rare, Paris mash, broccolini,
red wine jus

Or

Pan fried goldband snapper, Paris mash, broccolini, almond
brown butter

Desserts

Eton mess, cream cheese Chantilly, seasonal fruits

Or

D' Argental Brebirousse, brie, camembert, lavosh, pear





Function Menu D

\$70

Amuse Bouche

Seared Scallop, chorizo crumb, truffle oil

Entrée

Confit pork belly, maple parsnip puree, charred asparagus,
watercress shallots

Or

Squid rings, spring onion, chili, sumac, garlic, pepper

Main

Char grilled eye fillet, medium rare, Paris mash, broccolini,
red wine jus

Or

Pan fried goldband snapper, Paris mash, broccolini, almond
brown butter

Dessert

Eton mess, cream cheese Chantilly, seasonal fruits

Or

D' Argental Brebrousse, brie, camembert, lavosh, pear





CHEF'S SELECTION
\$70 per person Sharing Style
Minimum of 4 guests

To begin

Chicken liver parfait profiteroles, Pedro Ximenez drizzle
Squid rings, spring onion, chili, sumac, garlic, pepper
Beef tartare, gruyere cheese, Dijon mustard, sourdough

To follow

Barbecued king prawns with zesty herb butter dressing
Whole flounder, toasted almonds, caperberries, butter
Scotch fillet, char grilled, medium rare, red wine jus

Side

Pan fried mixed vegetable, burnt butter
Mixed leaf salad, cherry tomato, vinaigrette
Rosemary garlic potatoes, sea salt

To finish

Eton mess, cream cheese Chantilly, seasonal fruits
Dark chocolate tart, clotted cream, hazelnut & pistachio
praline

