



Feasting Menu

Additional Snacks

Drunken Olives with Gin, Vermouth and Orange / 6
Freshly Shucked Sydney Rock Oysters with Coriander Mignonette / 4.5
Smoked Mussel and 'Nduja Crostini / 6
Devils on Horseback Stuffed Medjool Date Wrapped in Bacon / 4

Shared Entrée

\$25 extra per person – select two

Caesar Salad with Baby Cos, Anchovies, Croutons and Parmesan
Salad of Baby Gem, Nectarine, Pistachio and Barrel Aged Feta
Kurobuta Ham, Almond, Pecorino and Pickles
Charcoal Grilled Baby Octopus with Kipfler Potatoes, Green Tomato and Olive
Chargrilled Seasonal Vegetables and House Made Ricotta

Slow Cooked Prime Rib

Half Fillet - Up to 6 Guests \$420
Whole Fillet - Up to 12 Guests \$840
Inclusive of sides- Beef Fat Roast Potatoes with Garlic &
Seasonal Greens with Preserved Lemon & Hazelnut

Shared Dessert

\$15 extra per person – select two

Mixed Sorbet with Seasonal Fruit Salad
Eton Mess, Crushed Meringue, Fresh Whipped Cream, Summer Berries
Tahitian Vanilla Crème Brulee

Menu and dishes are subject to change without notice due to produce availability and season.

All credit cards incur a processing fee of 2.0%. All Debit Card Transactions incur a 1% Processing Fee

ALL EFTPOS No Charge | A 10% service charge applies to all groups of 10+ |

A 15% surcharge applies on Public Holidays