



PRIX FIXE MENU

\$75pp

\$125pp Includes 3hour Standard Beverage Package

Entrees – To Share

Natural Oysters, *South Australia, mignonette*

Charcuterie Board, *house selection cured meats, house-made pickles, mustard, sourdough*

Flash Fried Squid, *chilli salt, siracha mayo, sesame, pickled carrot*

Main – Choice Of

200g Eye Fillet, *pasture-fed, Grasslands, marble score 2+*

350g Rib Eye, *120 day grain-fed, Riverine Premium Beef marble score 2+*

Fish of the Day, *please refer to your waiter*

Sides to Share

Steakhouse chips with aioli

Green bean, herb butter, smoked almond

Mixed leaf salad

Dessert – Choice Of

Brulee, *biscotti, raspberry, rosé*

Citrus Cheese Cake, *breton sable, sweet dukkah, mandarin*

Individual Cheese Plate, *quince paste, candied nut, honey, lavosh*

Additional

Alaskan King Crab to entrée for \$15pp

Sparkling wine to your beverage package \$5pp

Premium beverage package upgrade \$30pp



BEVERAGE OPTIONS

Standard Beverage Package \$55pp 3 hours

Beer	Cascade Light Peroni Nastro Azzuro Lord Nelson Three Sheets Pale Ale
White Wine	Beaumont by Knappstein Chardonnay, Clare Valley, SA Wither Hills Rarangi Single Vineyard Sauvignon Blanc, Marlborough, NZ
Red Wine	Beaumont by Knappstein Shiraz, Clare Valley, SA St Hubert The Stag Pinot Noir, Yarra Valley, VIC
Non-Alcoholic	Soft Drinks, Tea or Coffee to finish *does not include Still or Sparkling water

Premium Beverage Package \$75pp 3 hours

Beer	Cascade Light Peroni Nastro Azzuro Lord Nelson Three Sheets Pale Ale
White Wine	Devils Lair 'Dance with the Devil' Chardonnay, Margaret River, WA Cape Mentelle Sauvignon Blanc / Semillon, Margaret River, WA
Red Wine	Seppelt Chalambar Shiraz, Great Western, VIC Stonier Pinot Noir, Mornington Peninsula, VIC
Non-Alcoholic	Soft Drinks, Tea or Coffee to finish *does not include Still or Sparkling water

On-Consumption Beverages

For exclusive events, the option of a pre-arranged selection of on-consumption beverages is also available. To arrange tray service of these beverages, an additional \$30 per 50 people per hour is applicable.