



SET MENU

Groups of 10+ guests

STARTER (all menus)

HOUSE MADE GARLIC & CHEESE FOCACCIA BREAD

ENTRÉE

KARAAGE CHICKEN with lemon braised onion, sriracha mayo, freshly grated parmesan & aioli

HOUSE MADE DUMPLINGS (5) your choice of chicken & pork or vegan dumplings
served with chilli, fresh herbs, crispy shallots & house made dipping sauce

TUNA TARTARE with ponzu sauce, jalapeño mayo, nori salt & prawn crackers

MAIN

CHARGRILLED SOUTHERN GRAIN SCOTCH FILLET 300gram OR SA PRIME BEEF EYE FILLET 200gram
Chargrilled steaks are basted in a wagyu beef tallow creating a rich, caramelised crust and bold, charred flavour. Accompanied by watercress salad, balsamic onions & a glaze of red wine & bone marrow jus.

PAN SEARED ATLANTIC SALMON with cauliflower purée, wild mushrooms & red wine sauce

SPICE-CRUSTED HALF CHICKEN pan fried, served with lentil, chickpea & summer herb salad,
finished with chicken jus

CHEF-CRAFTED POTATO GNOCCHI with sage-infused burnt butter, zucchini, snap peas, asparagus
& freshly grated Grana Padano

SAUTÉED BROCCOLINI with herb butter

FRIES with char salt & garlic aioli

DESSERT

CALLEBAUT DARK CHOCOLATE FONDANT
with mixed berry compote, house made Tia Maria & espresso ice cream

CINNAMON WHISKEY POACHED PEAR TART
with dulce de leche, honey crème pâtissière & house made cardamom ice cream

INTERNATIONAL CHEESE PLATE
your choice of 1 of the below cheeses served with fresh fruit, nuts, muscadelles & house made lavosh
~ SOFT CHEESE | Paysan Breton Brie, Brittany & Pays de la Loire, France
~ SEMI-HARD CHEESE | Quesos Valdivieso Artisan Raw Milk Manchego, Argamasilla de Alba, Spain
~ BLUE CHEESE | Gabriel Coulet Roquefort, Causess de l'Aveyron, France



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PRICING

2 COURSE Main Course & Dessert	\$75 per person
2 COURSE Entrée & Main Course	\$82 per person
3 COURSE Entrée, Main Course & Dessert	\$95 per person

DIETARIES/ALLERGIES & SPECIAL REQUESTS

All dietaries & allergies are catered for in addition to the above selections. Please ensure you advise our staff prior to arrival to give our Chefs the opportunity to prepare something extra special for them. If our team are only advised after guests' arrival, the alternative menu choices may be more limited. Special requests or amendments to set menus are welcome at the time of booking. Please discuss with our Restaurant Manager Kyran.

CHRISTMAS BOOKINGS

Bon bons are included complimentary for all Christmas bookings! We are also happy to print menus with your business name and/or a special message ready on the table for guest arrival.

DECORATIONS

We welcome decorations to help celebrate special occasions! If you are coordinating the delivery of flowers/décor please coordinate with our staff prior to. Please also ensure collection of all items prior to our next dining service. And sorry, table confetti is prohibited.

EXCLUSIVE USE

Prefer privacy? Why not book our Char Garden and/or Restaurant exclusively for your next function? Minimum spend applies. Please contact us on 08 7513 7885 and our Restaurant Manager Kyran would be happy to discuss options with you.