



SET MENU

Groups of 10+ guests

STARTER (all menus)

HOUSE MADE FOCACCIA BREAD

with Torzi Matthews extra virgin olive oil & a blend of aged balsamic & David Franz vino cotto

ENTRÉE

TWICE COOKED PORK BELLY with cauliflower purée, roasted fennel, apple gel & black garlic crumb

SALT & PEPPER CALAMARI FRITTI with bean shoots, coriander, chilli & nam jim dressing

HOUSE MADE DUMPLINGS (6) your choice of chicken & pork or vegan dumplings

served with chilli, fresh herbs, crispy shallots & house made dipping sauce

MAIN

CHARGRILLED KILCOY DIAMOND SCOTCH FILLET 300gram

OR SA PRIME BEEF EYE FILLET 200gram

with a rich ratatouille chutney, slow-roasted Roma tomato, broccolini, bone marrow & red wine jus

PAN FRIED CONE BAY (WA) BARRAMUNDI with pipis, tomato ragu & polenta cake

JAMÓN WRAPPED CHICKEN ROULADE, cheese & bacon stuffing, onion soubise, sautéed spinach & pan jus gras

HOUSE MADE POTATO GNOCCHI pan seared, served with sautéed mixed mushrooms, crispy kale, white wine butter sauce & freshly grated Grana Padano

SAUTÉED BROCCOLINI

FRIES with char salt & garlic aioli

DESSERT

BAILEYS & WHITE CHOCOLATE TIRAMISU

espresso soaked savoiardi biscuits layered with a Baileys liqueur mascarpone

“DEATH BY CHOCOLATE”

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.