

3-Course Set Menu

Entree to share

PANKO CHICKEN

Panko crumbed chicken bites served with jalapeño mayo

MUSHROOM ARANCINI

House-made mushroom arancini with salsa verde mayo **v**

CALAMARI

Lightly fried Australian calamari served with Nougat & Asian slaw **gf**

Main Course

Please choose 1 item from the selection below

BARRAMUNDI

Pan fried barramundi fillet, cauliflower & kale puree, cumin chat potatoes, mustard oil dressing **gf**

WAGYU BRISKET

Smoked Wagyu brisket, corn bread, Adobo sauce & sweetcorn salsa

OYSTER BLADE STEAK MS3+

200g Pinnacle oyster Blade, 36 hour sous vide, grilled and cooked medium, served with horseradish cream, chat potatoes, broccolini & red wine jus **gf**

VEGETARIAN PAPARDELLE

Zucchini, pumpkin, sofrito, olives, parmesan **v**

DRY AGED DUCK BREAST

Pan fried duck breast, horseradish parsnip puree, charred cabbage, buckwheat granola, orange puree, buttermilk yuzu dressing **gf**

PORTERHOUSE - 300G

Seasoned fries and red wine jus **gf**

Upgrade your Porterhouse to:

EYE FILLET - 250G

+5

RIB EYE - 600G

+50

SCOTCH FILLET - 300G

+10

WAGYU SCOTCH FILLET - 300G

+65

Dessert

Please choose 1 item from the selection below

CHOCOLATE FONDANT

Warm chocolate fondant, hazelnut chocolate sauce, praline crumble, crème fraîche ice cream **v | gf**

BREAD & BUTTER PUDDING

Brioche Bread & Butter Pudding, Banoffee caramel, tea soaked sultanas, Biscoff ice cream **v**

PEAR & PECAN CRUMBLE

Poached pears, roasted pecans, brown sugar crumble, blackberry gel & maple ice cream **v | gf**

DIRTY CHAI-MISU

Coffee soaked sponge, cardamom yoghurt parfait, mascarpone cream, chai meringues, warm chocolate mousse **v**

**Please note: Meals will be served to the seat in which you ordered*