

Entree to share

PANKO CHICKEN

Panko crumbed chicken bites served with jalapeño mayo

CORN & CHORIZO ARANCINI

House-made corn & chorizo arancini with chimichurri mayo

CALAMARI

Lightly fried calamari served with Noug Cham & Asian slaw *GF (I)*

Main Course

Please choose 1 item from the selection below

BARRAMUNDI

Pan Fried Barramundi, celeriac puree, Brussels sprouts and pancetta, charred onions, citrus emulsion *GF (A)*

WAGYU BRISKET

Smoked Wagyu brisket, house-made corn bread, Adobo sauce, sweetcorn salsa & pickles

CHICKEN BREAST

Pan fried chicken breast, crispy skin, pumpkin puree, smashed chat potatoes, pepita seeds and a chicken jus *GF*

OYSTER BLADE STEAK MS3+

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

LAMB SHOULDER

Moroccan lamb, pearl cous cous, crumbed eggplant chips, parsley pomegranate salad, chermoula

GNOCCHI

Pan fried house-made gnocchi tossed with confit duck leg, mushrooms, peas and parmesan

PUMPKIN

Roasted pumpkin, crumbed eggplant chips, pepita seeds, parsley pomegranate salad & chermoula *Vegan*

PORTERHOUSE - 300G

Seasoned fries and red wine jus *gf*

Upgrade your Porterhouse to:

EYE FILLET - 250G	+10	RIB EYE - 600G	+50
SCOTCH FILLET - 300G	+15	WAGYU SCOTCH FILLET - 300G	+65

Dessert

Please choose 1 item from the selection below

CHOCOLATE BROWNIE

Warm Chocolate Brownie, Biscoff sauce, salt caramel ice cream, honeycomb *V*

COFFEE CRÈME BRÛLÉE

Espresso Crème Brûlée, hazelnut praline, mascarpone cream, Pedro Ximenez syrup *GF*

DONUTS

House-made Donuts, warm thyme honey, candied walnuts, yoghurt & cinnamon ice cream *V*

CHERRY TART

Soaked sponge, coconut parfait, warm white chocolate foam, sour cherry gelato *V*

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