

3-Course Set Menu

Entree to share

PANKO CHICKEN

Panko crumbed chicken bites served with jalapeño mayo

PEA & ARTICHOKE ARANCINI

House-made pea & artichoke arancini with mint yoghurt **v**

CALAMARI

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

Main Course

Please choose 1 item from the selection below

SALMON

Pan fried Atlantic salmon fillet, chat potatoes, charred pea mayo, prosciutto, green Goddess salad & tapioca crisps **gf**

WAGYU BRISKET

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

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**

PORK RIB EYE

Herb & parmesan crumbed pork rib eye, apple brandy jus, salsa verde, apple jalapeño slaw

LAMB SHOULDER

Braised lamb shoulder, hummus, Fattoush salad, sumac goat's yoghurt, radishes & pomegranate dressing

CAULIFLOWER

Roasted cauliflower, hummus, pakora florets, Fattoush salad and minted yoghurt **v**

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 FONDANT

Warm chocolate fondant, milk chocolate sauce, biscuit crumb, biscoff ice cream **v**

PANNACOTTA

Honey pannacotta, fig compote, burnt meringue, orange gel **v | gf**

SEMIFREDDO

White chocolate semifreddo, strawberries, shortbread crumb & matcha ice cream **v**

LAMINGTON

Chocolate ganache, mascarpone cream, cherry gel, coco pop crunch & coconut sorbet **v**

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