



PRIVATE DINING SET MENU

Two Course \$95 per person / Three Course \$110 per person

12-14pax Ambrose Room / 16-40pax Berida Room

Our Private Dining Set Menu is designed to Share (all courses included)

To Start

House-Made Baked Bread with whipped butter & smoked salt (v)

Entrée

Charcuterie Board & Duck Parfait

Burrata, Baby Beetroot with walnuts, radicchio, honey (v) (gf)

Main

Slow Cooked Lamb Shoulder, confit garlic (gf) (df)

500g Dry-Aged Bone-In Sirloin, red wine jus (gf) (df)

House-made Potato Gnocchi, truffle mushrooms, seared onions, stracciatella, herbs (v)

Sides

Roast duck fat potatoes (gf) (df)

Broccolini, preserved lemon dressing EVOO (v) (gf) (df) (ve)

Baby Gem Lettuce, anchovy dressing, pecorino, crispy capers

Dessert

Chocolate Fondant, dulce de leche, caramel & macadamia ice cream (v) (gf)

House Baked Sticky Date Pudding, butterscotch sauce, vanilla ice cream (v)

Please Note, menus are seasonal & are subject to change.
10% surcharge Saturday's & Sunday's / 15% surcharge public holiday's