



# Casual

two - course \$104 / three - course \$128

choose one entree and one main  
up to 10 people only

## entrée

stracciatella and heirloom tomato bruschetta v cn

fried burrata in spicy vodka sauce v cn

crab cake

chilli lime fried octopus df

beef ragu hot pot ca

## mains

sirloin steak | 300gm | gf

sous vide beef short rib | 450gm | gf

velvet chicken supreme ca

squid ink fregola with nduja prawns

old bay crispy skin humpty doo barramundi

## dessert

\* only served with three-course menu

dulce de leche tiramisu v ca

pistachio pannacotta gf cn

biscoff cheesecake v

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# Classic

two - course \$119 / three - course \$143

## entrée

salteña wagyu empanada  
chilli lime fried octopus  
fried haloumi slab v cn

## mains

slow cooked wagyu roast beef  
garlic harrisa roasted chicken

## sides and salad

signature tallow pom puree  
chargrilled broccolini  
chef's signature market salad v

## dessert platter

\*only served with three-course menu

pistachio pannacotta  
dulche de leche tiramisu  
biscoff cheesecake



# Feast

two - course \$129 / three - course \$153

## entrée

soldier bread with spiced dukkha  
beef and parmesan cigars  
garlic harrisa king prawns



## mains

bone in porterhouse 600g  
truffle pesto gnocchi with burrata cn v  
beef short ribs

## sides and salad

bitter leaf and citrus salad v gf cn  
roasted dutch carrots v gf  
crispy nduja baby potatoes

## dessert platter

\*only served with three-course menu

pistachio pannacotta  
dulche de leche tiramisu  
biscoff cheesecake





# Signature

two - course \$149 / three - course \$173

## entrée

confit garlic ciabatta slice v  
garlic harrisa king prawns  
hot honey stuffed chicken wing



## mains

t-bone steak 800g  
creamy crab linguini  
garlic harrisa roasted chicken

## sides and salad

ruby orchard rocket salad v gf cn  
grilled sweet corn ribs v  
garlic and thyme portabella mushrooms v

## dessert platter

\*only served with three-course menu

pistachio pannacotta  
dulche de leche tiramisu  
biscoff cheesecake





# Tomahawk Madness

two - course \$174 / three - course \$198

## entrée

beef short rib ragout and duck ravioli cn

signature roasted bone marrow ca

signature roasted bone marrow

challah bread

## mains

tomahawk steak 1.5 kg

SR 2+ | carved table side

## sides and salad

charred octopus and fennel salad gf

truffle parmesan steakhouse chips v

steamed asparagus cn

## dessert platter

\*only served with three-course menu

pistachio pannacotta |

dulche de leche tiramisu | biscotti cheesecake



# Garden Graze

two - course \$79 / three - course \$103

choose one entree and one main

up to 10 people only

## entrée

fried burrata in spicy vodka sauce v

fried haloumi slab v cn

stracciatella and heirloom tomato bruschetta v / vg

## mains

herb crusted portabella mushroom with gnocchi fritto vg

truffle pesto gnocchi with burrata cn v

## dessert

\*only served with three-course menu

dulche de leche tiramisu v

biscoff cheesecake v

mascerated strawberry vg gf



# Grainless Gourmet

two - course \$109 / three - course \$133

choose one entree and one main

up to 10 people only

## entrée

stracciatella and heirloom tomato bruschetta v cn

signature roasted bone marrow ca

garlic and rosso king prawns

## mains

sirloin steak | 300gm | gf

sous vide beef short ribs gf

crispy skin humpty doo barramundi gf

## dessert

\*only served with three-course menu

pistachio pannacotta gf

mascerated strawberry vg gf

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# Ocean Muse

two - course \$99 / three - course \$123

choose one entree and one main

up to 10 people only

## entrée

garlic and rosso king prawns p

chilli lime fried octopus df

crab cake

broiled herb butter escargot

## mains

squid ink mafalda with spicy prawns p

creamy crab linguini p

crispy skin humpty doo barramundi p

## dessert

\*only served with three-course menu

dulche de leche tiramisu v p

biscoff cheesecake v p



# Beverage Packages

## Welcome Drinks

- champagne cocktail +15pp
- spritz selection +22pp
- house/international cocktail +26pp
- custom cocktail starting from +22pp

## Flute

- two hrs \$79 pp | three hrs \$109 pp | four hrs \$139 pp**
- premium selection of prosecco | red wine | white wine | rose
- soft drinks | juices

## Craft

- two hrs \$89 pp | three hrs \$119 pp | four hrs \$159 pp**
- premium selection of prosecco | red wine | white wine | rose
- imported and local craft beer | bottle beer | tap beer | cider
- soft drinks | juices

## Rocks

- two hrs \$109 pp | three hrs \$139 pp | four hrs \$179pp**
- premium selection of prosecco | red wine | white wine | rose
- imported and local craft beer | bottle beer | tap beer | cider
- house and classic spirits vodka | gin | whiskey | brandy |
- bourbon | rum | tequila | liqueurs |
- soft drinks | juices

## Addons

- premium wines starting from +15pp/per hour
- cocktails starting from +30pp/per hour
- spritz starting from +25pp/per hour
- top shelf spirits starting from +45pp/per hour

T&C: Final beverage selections offered on the day are subject to availability at the venue and may be substituted with equivalent quality products if required. Responsible Service of Alcohol will be strictly maintained at all times.

All items in this menu be pre-selected before arrival with the reservations team.

No modifications, adjustments or add-ons will be accepted to the day of the booking or at the venue.

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