

2 COURSES \$95pp

3 COURSES \$120pp

SYDNEY ROCK OYSTERS, CABERNET SAUVIGNON MIGNONETTE additional \$14pp



CHOICE OF ENTREE

FRENCH ONION SOUFFLE GRATIN

CHICKEN LIVER PATE, QUINCE JAM, CORNICHONS & BRIOCHE

ORA KING SALMON & BEETROOT GRAVLAX (NZ)
CAPERS, HORSERADISH CREME FRAICHE AND TOASTED SOURDOUGH

SALAD OF BABY GEM
CAPERS, ROQUEFORT, SLOW COOKED EGG, CROUTONS

CHOICE OF MAIN

TROTTOLE PASTA
ASPARAGUS, BROAD BEANS, CAVOLO NERO, STRACCIATELLA

PAN-ROASTED DAINTREE BARRAMUNDI ZUCCHINI, VONGOLE, CONFIT FENNEL & TOMATO, PISTACHIO PISTOU

SPATCHCOCK PERSILLADE
SPRING GREENS, GARLIC, PARSLEY, LEMON THYME JUS

GRILLED RANGERS VALLEY SIRLOIN MB3+, CAFE DE PARIS, FRIES

TO SHARE

GREEN SALAD

CHOICE OF DESSERT

VANILLA CREME BRULEE, LEMON THINS

RASPBERRY & PISTACHIO DELICE GENOISE, FEUILLETINE, MILK SORBET

MONCUR GAYTIME
COGNAC CARAMEL, MALT PARFAIT, CHOCOLATE SPONGE, COOKIE CRUMBLE

STRAWBERRY SOUFFLE WITH GOLDSTREET DAIRY JERSEY MILK ICE CREAM



A SELECTION OF EUROPEAN & AUSTRALIAN CHEESES WITH HOUSE-MADE LAVOSH AND PRESERVES additional \$14pp