

seated share style

\$65 PER PERSON
MINIMUM 15 ADULTS

ENTRÉE

FLAT BREAD

Roasted garlic-chilli butter

JAMON CROQUETTES

Manchego cheese, aioli

HOUSE MARINATED MOUNT ZERO OLIVES

[ve]

MAINS SERVED SHARE-STYLE

SWORDFISH [200 G]

“Alla marinara” San Marzano DOP tomatoes, Kalamata
[gf, df]

SOUTHERN RANGE GRASSFED +MB2 SIRLOIN [350g]

Café de Paris butter, cooked medium and sliced to serve
[gf]

CHARRED SPICED CAULIFLOWER

Braised chickpeas, coconut cream, herbs, apple, toasted almonds
[ve, gf, n]

SIDE

CHARRED BROCCOLINI

Lemon dressing, crispy shallots
[ve, gf]

CHIPS

Truffle aioli
[v, df]



We cannot guarantee a gluten-free environment for those with coeliac disease as there is a risk of cross-contamination. Dishes may contain traces of gluten, dairy or nuts.
Fried items may have gluten contamination | Selections must cater for 100% of your guests, we do not offer a 50/50 serve of items | 15% surcharge applies on public holidays
Dietary requirements can be catered for upon request | Minimum food and beverage spends apply for a private area | Menus subject to change seasonally