

PRIVATE DINING ROOM

Entree

shared platter of marinated vegetables, house bread & dips

plus chose two:

cured meats

smoked salmon

fried calamari

southern fried chicken

Main

choose two dishes, alternate drop

served with shared mixed greens & smashed kiplers

fish of the day, chic pea guacamole & caper berry salsa verde

beef short rib, pea puree, asian mushrooms & master stock

Flinders Select rib-eye, watercress, roasted cherry
tomatoes & red wine jus

stone baked spatchcock, asian slaw & house peri peri

potato gnocchi, asian mushrooms & truffle oil

Dessert

choose two dishes, alternate drop

chocolate fondant & vanilla bean ice-cream

rhubarb crumble, creme patisse & yuzu sorbet

yoghurt & citrus panacotta, seasonal berries & praline

chocolate mousse, strawberry compote & macadamia crumb

Two courses : \$65 per person
Three courses : \$75 per person