



SET MENU
3 COURSE \$75PP

Groups of 10 + are required to dine from one of our 3 group menus
Dietary requirements can be accommodated upon request
Menus are seasonal and subject to change

STARTERS / TO BE SHARED BY THE TABLE -

Heirloom tomato, Persian feta, black olive jam, croutons
Ocean trout, lemon scented crème fraîche, dill, radish
West Australian octopus, green olive, marjoram, wild fennel

MAIN / EACH GUEST TO MAKE A SELECTION -

Roast snapper, fennel risotto, pomelo
Chicken breast, ham hock, peas, baby gem lettuce
Rangers Valley Black Angus rump with salsa verde

SIDES / TO BE SHARED BY THE TABLE -

House salad
Steamed zucchini
Fries

DESSERT / EACH GUEST TO MAKE A SELECTION -

Chocolate tart, malt milk sorbet
Strawberries & cream



**TASTING MENU -
6 COURSE \$80PP / ADD MATCHING WINES \$55PP**

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COURSE ONE -

Selection of snacks

COURSE TWO -

Heirloom tomato, Persian feta, black olive jam, croutons

COURSE THREE -

Ocean trout, lemon scented crème fraîche, dill, radish

COURSE FOUR -

Roast snapper, fennel risotto, pomelo

COURSE FIVE.

Rangers Valley rump cap, turnip, pickled onion, black garlic

COURSE SIX.

Chocolate tart, malted milk sorbet



**LE GRAND BOUF-
3 COURSE \$100PP**

STARTERS ·

Chef's selection of shared starters for the table

THE STAR OF THE SHOW ·

Whole Roasted Rib of Beef

Dry aged for 6 weeks then slow roasted for 4 hours

O'Connor premium beef is sourced from Angus British bred cattle, raised in Victoria's prime beef producing Gippsland region, with consistent and desirable marbling, colour and flavour. The rib is then dry aged for 4-6 weeks to enhance the flavour and tenderize the meat, for an unforgettable experience.

ACCOMPANIMENTS ·

Garlic creamed potato

Vanilla roasted parsnips

Malt vinegar jus

Whipped horseradish

DESSERT ·

Chef's selection of shared desserts for the table

TO COMPLEMENT ·

	BT
2013 Spinifex 'Bete Noir', Shiraz, Barossa Valley, SA	75
2010 Petaluma, Cabernet Merlot, Coonawarra, SA	145
2012 Rockford 'Rod & Spur', Shiraz Cabernet, Barossa Valley, SA ..	92
2012 Torbreck 'The Steading', GSM, Barossa Valley, SA	85
2012 Henschke 'Mt Edelston', Shiraz, Eden Valley, SA	230