

3 Course Menu | \$129 per guest

ON ARRIVAL

House baked focaccia, confit cherry tomatoes, fennel seeds, rosemary, extra virgin olive oil

ENTRÉE to share

Seafood Platter (1 between 4)

NZ Scampi, Balmain Bugs, King Prawns, Black Mussels, XL Pipis, Raw Tuna, Sydney Rock Oysters, WA Marron

MAIN to share

Rangers Valley Rib-eye (approximately 300g per person), marble score 3+, served with condiments

accompanied with

Green salad & chips

DESSERT to share

Chefs dessert tasting plate

