

3 Course Menu | \$129 per guest

ON ARRIVAL

House baked focaccia, WA extra virgin olive oil

ENTRÉE *to share*

Sydney rock oysters, sunrise lime mignonette (3pp)

Port Stephens daily tartare, brown butter, apple, mint, chive

MAIN *to share*

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

accompanied with

Green Salad & chips

DESSERT *to share*

Coconut pavlova, mango, passionfruit, lemon myrtle

Chocolate and hazelnut mousse, burnt yoghurt, sponge cake, blueberry

Artisan cheese plate

