

PORTEÑO GRAND BANQUET

190 PP

Humble Bakery Sourdough
with Picual Olive Oil

Marinated Toolunka Creek Olives

Roasted Beef Fat Butter,
Confit Garlic, Rosemary

add Freshly Shucked Sydney Rock Oyster
with White Mignonette
+\$7pp

Smoked Fish Rilette
Hash Brown, Trout Roe & Dill

Tartare Tartlet
Dry Aged Beef Tartare with Classic Condiments &
Truffled Pecorino

Hervey Bay Scallop Crudo
with Biquinho Peppers,
Sweet Corn Tigers Milk & Trout Roe

Buffalo Mozzarella
with Black Genoa Fig, Fig Cotto & Shiso

Porteño Chorizo
with Almond Romesco

CopperTree Farms Eye Fillet

Dry Aged Specialty Cut
see waitstaff for today's selection

UPGRADE STEAK OPTIONS
to our Wagyu Selection +\$45pp

Heirloom Tomato Salad
Eschallot, Oregano, 8yo Balsamic

Marinated Bullhorn Peppers
Smoked Eggplant & Gordal Olive

add Crispy Brussels Sprouts
with Lentils, Mint & Vincotto Dressing
+ \$5.50pp

Condiments

Dry Aged Beef & Red Wine Bordelaise

Chocolate Tart
Caramelised Milk Chocolate Ganache,
Smoked Glaze & Chantilly Cream

Jersey Milk Flan
with Crème Diplomat & Dulce de Leche

add
Recommended Pairings

2021 Domaine des Bernardins 'Muscat Baumes de Venise' + \$15gls

Osborne Pedro Ximenez + \$15gls