

GRAND BANQUET

\$190PP

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 Rillettes
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

Jacks Creek Skirt Steak
180+ Day Grain Fed

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

Salad of 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