

## PRIVATE ROOM SET MENU

Three course 888    Four course 988

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### STARTER

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Caesar Salad, Parmesan, Lardon, Anchovy, Crouton  
Endive & Stilton Salad, Green Apple, Candied Walnuts (V)  
Polmard Beef Tartare, Traditional Garnish, Potato Crisps  
Blue Swimmer Crab Cake, Tartare Sauce, Lemon  
Baked Hokkaido Scallops, Garlic, Lemon & Herb Butter  
Seared Foie Gras, Brioche, Seasonal Accompaniment

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### SOUP

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Soup of the Day, Check with your Server (V)  
Lobster Bisque, Cognac, Tarragon Cream  
French Onion Soup, Gruyere Crouton

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### MAIN

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Rigatoni alla Vodka, Tomato, Cream, Parmesan, Calabrian Chilli (V)  
Roaring Forties Lamb Chops, Roast Garlic Jus, Mint Jelly  
Pan-roasted Scottish Salmon Fillet, Warm Tartare Sauce  
Ping Yuen Three Yellow Chicken, Morel Mushroom, Madeira Sauce  
O'Connor Australian Black Angus Tenderloin 200g  
Cape Grim Australian Grass Fed Ribeye 350g  
Rangers Valley "Black Market" Australian Sirloin 300g

*Seasonal sides served to the table*

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### DESSERT

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Profiteroles, Pistachio Ice Cream, Hot Chocolate Sauce (V)  
Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream (V)

*Please share your allergies and dietary requirements if any with our team.*