

PRIVATE ROOM SET MENU

Three course 888 Four course 988

STARTER

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

SOUP

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

MAIN

Rigatoni alla Vodka, Tomato, Cream, Parmesan, Calabrian Chilli (V)
Roaring Forties Lamb Chops, Roast Garlic Jus, Mint Jelly
Ōra King Salmon, Beurre Blanc, Trout Roe, Chive, Hazelnut, Parsley
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

DESSERT

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

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