

PRIVATE ROOM SET MENU

Three-course 888 Four-course 988

STARTER

Caesar Salad, sourdough croutons, smoked anchovy, Parmesan
Japanese Fruit Tomato, stracciatella, basil, black olive crumb (V)
Polmard Steak Tartare, traditional garnish, potato crisps
Seared Scallops, smoked bacon, cider, toasted breadcrumbs
Blue Swimmer Crab Cake, sauce rémoulade, frisee herb salad
Poached White Asparagus, butter sauce, trout roe, chives

SOUP

Soup of the Day, Please ask your server (V)
Lobster Bisque, poached lobster, cognac, tarragon cream

MAIN

Rigatoni Vodka, tomato, cream, Parmesan, Calabrian chilli (V)
Roaring Forties Lamb Chops, traditional mint jelly
Sea Bass Fillet, preserved lemon, caper & pistachio salsa
Three-Yellow Ping Yuen Chicken, morel mushrooms, Madeira sauce
O'Connor Australian Pasture-fed Ribeye, red wine jus
O'Connor Australian Grain-fed Tenderloin, red wine jus

Chef selection of seasonal sides served to the table

DESSERT

Profiteroles, warm chocolate sauce, pistachio ice cream (V)
Sticky Toffee Pudding, butterscotch sauce, vanilla ice cream (V)
Chocolate Delice, salted caramel, coffee ice cream (V)

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