

Pre-Show Menu

Entree

Lamb Rib, glaze, spring onions

OR

Burrata, lightly pickled tomato, basil, EVOO

Main

Chef's Selection Beef, confit garlic, jus

OR

Barramundi, chimichurri, garlic & herb butter

Shared Sides

Garlic roasted chat potatoes, herb butter

Wood roasted carrots, goat's cheese, salsa verde

Iceberg wedge, pink pepper ranch, hazelnuts

Upgrades

Rosemary focaccia, smoked butter	18
Wagyu brisket lamington	9
Natural Oyster	8 EA
Wood-fired, Wagyu fat, salsa verde Oyster	9 EA
Champagne poached, wakame, caviar Oyster	10 EA

Desserts

Caramelised lemon tart, Madagascar vanilla	20
Basque cheesecake, poached rhubarb.	20

