

ICONIC SRG VENUES UP TO
50% OFF

3-COURSE MENU & SIDES

\$62.50pp

Bites

Handmade Sourdough, Cultured Butter (v) 9

Sydney Rock Oyster, Mignonette (gf, df) 7

Ploughman's Tartlette (v) 10

Cumberland Sausage, Hot English Mustard (df) 14

Potted Prawn Toast, Cocktail Sauce, Fine Herbs (df) 16

Starters

The James Steak Tartare (gf, df)

Cod Brandade, Roe Sauce, Crispy Bread

Cloth-Aged Cheddar & Onion Tart, Goat's Curd, Wild Garlic (v)

Mains

Monkfish, Mashed Peas, Thyme Tempura

Pork Collar, Cauliflower, Kampot Peppercorn Sauce (gf)

Salt Baked Beetroot, Wattleseed, Hazelnut, Stilton (v, gf, n)

[+] 25pp Upgrade to Beef Wellington, Jus Gras

Please note: The Beef Wellington has a limited availability and must be ordered for the whole table.

Sides

Skin-On Chips, Rosemary Salt (ve, gf)

Bitter Leaf Salad, Chives

Desserts

The James Knickerbocker Glory

Hazelnut Paris Breast, Coffee, Tonka Ice Cream, Raspberries (v)

Seasonal Sorbet (ve, gf)



Menus are subject to change without notice.

(v) vegetarian (gf) gluten free (df) dairy free (ve) vegan

All Visa, MasterCard & American Express cards will incur a 1.65% processing fee. A 10% surcharge applies on weekends.

All debit cards will incur a 0.55% processing fee. A 15% surcharge applies on all public holiday