

ICONIC SRG VENUES UP TO
50% OFF

3-COURSE MENU & SIDES

\$62.50pp

COCONUT MARGARITA 20

Patron Silver Tequila, triple sec, 1883 Coconut, lime

OYSTERS

Sydney Rock Oysters, Natural – 6ea

Sydney Rock Oysters, Kilpatrick Or Mornay – 7ea

ADD ONS

Artisanal Sourdough, Whipped Rosemary Butter – 8

Baked Confit Garlic Bread – 6ea

House Marinated Olives, Rosemary, Citrus (ve, gf) – 10

Smoked Cheddar Churro, Caramelised Onion Cream (v) – 8

ENTREE

Stracciatella, Green Beans, Tomato Jam, Basil, Crostini (v)

Duck Liver Parfait, Poached Apple, Apple Gel, Coffee Crumble, Crostini

Calamari Fritti, Citrus Mayonnaise, Lemon (gf, df)

MAIN

Mafalde Corte, Tomato Sugo, Basil, Stracciatella (v)

Daintree Barramundi, Cauliflower Purée, Leeks (gf)

Slow-Cooked Pork Collar, Truffled Mash, Roasted Carrots (gf)

SIDES

Skin-On Fries, Parmesan, Truffle Aioli (gf)

Mixed Leaf Salad, Oregano Dressing, Blue Cheese & Blueberry, Pear (gf)

DESSERT

Classic Tiramisu

Apple Cheesecake, Blood Orange, Dulce De Leche

Chocolate Lava Cake, Forest Berry Compote, Chantilly



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