

ICONIC SRG VENUES **UP TO**  
**50% OFF**

3-COURSE MENU & SIDES

\$62.50pp

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**ADD: 2g WA Winter Black Truffle 14**

**ENTREE**

Stracciatella, Green Beans, Tomato Jam, Basil, Crostini (ve)  
Duck Liver Parfait, Poached Apple, Apple Gel, Coffee Crumble, Crostini  
Calamari Fritti, Citrus Mayonnaise, Lemon (gf, df) (I)

**MAIN**

Mafalde Corte, Tomato Sugo, Fresh Basil, Stracciatella Cream (ve)  
Daintree Barramundi, Eggplant Caponata, Pumpkin Puree (gf) (A)  
Free Range Pork Neck, Kipfler Potato, Roasted Carrots, Red Wine Jus (gf)

**SIDES**

Skin-On Fries, Parmesan, Truffle Aioli (gf)  
Mixed Leaf Salad, Oregano Dressing, Blue Cheese & Blueberry, Pear (gf)

**DESSERT**

Classic Tiramisu, Savoirdi Biscuit, Mascarpone Cream, Coffee Gel, Crumble  
Apple Crumble Cheesecake, Blood Orange, Dulce De Leche  
Almond, Orange Sponge Cake, Pumpkin Caramel, Pistacho (gf, df)

**AQUAVITAE Jameson, Montenegro, Coffee Liqueur, Honey Orgeat, Creole Bitters – 20**

**OYSTERS**

Seasonal Oysters, Natural – 7ea (A)  
Seasonal Oysters, Kilpatrick Or Mornay – 8ea (A)

**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



Menus are subject to change without notice. (v) vegetarian (gf) gluten free (df) dairy free (ve) vegan  
Seafood Origin (A) Australian (I) Imported (M) Mixed Origin

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