ICONIC SRG VENUES **UP TO**

50% OFF

3-COURSE MENU & SIDES

$62.50pp

ADD: 2g WA Winter Black Truffle 14

ENTREE

Stracciatella, Kalamata Olives, Cherry Tomato, Zucchini Salad, Crostini (v)
Duck Liver Parfait, Poached Apple, Apple Gel, Coffee Crumble, Crostini
Calamari Fritti, Citrus Mayonnaise, Lemon (gf, df) (I)

MAIN

Mafalde Corte, Romesco, Ricotta Salata, Kale (v)
Daintree Barramundi, Beurre Blanc, Roasted Cauliflower, Dill (A), (gf)
Free Range Pork Neck, Truffled Mash Potato, Parsnip, Jus (gf)

SIDES

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

DESSERT

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

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