

Up To 50% Off Menu

Entree, Main, Sides, and Dessert | \$62.50pp

Starters

Stilton & Roast Beetroot Salad, Raspberry, Raddichio (v)

Hay Smoked King Ora Salmon, Buttermilk, Dill, Capers (I)

The James Steak Tartare (gf, df)

Mains

Pot Roasted Celeriac, Spiced Bread Sauce, Cloth-Bound Cheddar, Almond (v, n)

Market Fish, Curry Butter, Artichoke, White Beans (gf) (A)

Glazed Wagyu Beef Cheek, Mushrooms, Kampot Pepper Sauce (gf)

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

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

Sides

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

Bitter Leaf Salad, Pear, Hazelnut (ve, gf, df, n)

Desserts

The James Knickerbocker Glory (v, n)

Strawberries and Cream Pavlova (v, gf)

Seasonal Sorbet (ve, gf)

Seafood Origin: (A) Australian (I) Imported (M) Mixed Origin

(v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (n) contains nuts. Please notify staff of any food allergies.

Menus are subject to change without notice.

12% weekend surcharge and 15% Public Holiday surcharge apply.

Cocktails

Courtside 25

Patron Silver Tequila, Pimm's, Peach Oolong, Lemon

Refreshing, Carbonated, Fruity

The Concierge 26

Martin Miller's Gin, Apricot Liqueur, White Peach, Lemon

Sweet, Sour, Crisp, Fruity

Snacks & Add Ons

Handmade Sourdough Baguette, Cultured Butter (v) 9

Sydney Rock Oyster, Malt Vinegar, Lemon (A) (gf, df) 8

Ploughman's Tartelette (v) 11

Cumberland Sausage, Hot English Mustard 14

Potted Prawn Toast, Cocktail Sauce, Fine Herbs (I) (df) 14

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