

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

3-COURSE MENU & SIDES

\$62.50pp

BEVERAGES

AQUAVITAE | Jameson, Montenegro, Coffee Liqueur, Honey Orgeat, Creole Bitters – 20
SUMMER FLING | 1883 Passionfruit, 1883 Strawberry, Lemon, Soda - 15

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

Malfadine al Limone, Broccolini, Chilli Oil & Parmesan (v)
Barramundi, Fregola Sarda, Olive Tapenade & Basil (df) (A)
Chicken Supreme, Parmesan Mash, Creamy Mushroom Sauce & Kale (gf)

SIDES

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

DESSERT

Coconut Panna Cotta, Coconut Crumble, Raspberry Coulis (ve,df)
Hazelnut Cannoli, Vanilla Ice Cream, Crumble, Seasonal Berries

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
A 10% surcharge applies on weekends. A 15% surcharge applies on all public holiday