



MENU

PRIVATE DINING

Freshly baked bread rolls with butter (v)

ENTRÉE

Lebanese style lentil soup with pita croutons and lemon (v)

Shaved turkey breast, Roma tomato, bocconcini and caper salad (gf)

Beef rendang empanada with cucumber pickle

MAIN COURSE

Miso roasted eggplant with tahini sauce and pine nuts (ve, gf)

Grilled salmon fillet with crushed peas and vermouth butter sauce (gf)

Baked curried lamb bobotie and saffron rice with tomato sambal

DESSERT

Vanilla cheesecake crumble with pineapple compote

Chantilly choux puff with marinated strawberries and chocolate sauce (v)

Dellendale Nullaki cheese with quince paste, walnuts and savoury crackers (v)

Freshly brewed coffee and tea

PRICING

Two Course Set Menu

\$70.00pp | \$65.00pp (Members)

Three Course Set Menu

\$80.00pp | \$75.00pp (Members)

Menu Upgrades

Choice of 2 x entrées \$12.50pp

Choice of 2 x main courses \$12.50pp

Choice of 2 x desserts \$12.50pp

Please advise your service team member if you or any of your guests have a food allergy or intolerance.

Our food is prepared in a kitchen that produces items containing milk, eggs, wheat, fish, shellfish, soy, sulphites, lupin, sesame seeds, peanuts and tree nuts.

Whilst we take precautions against cross-contamination, we cannot guarantee that any item is 100% free of allergens as we use shared preparation areas.