



Private Dining Menu

Freshly baked bread rolls with butter

Entrée

Prawn sambal with coconut rice
Confit biyaldi terrine, salsa verde and red pepper coulis v
Duck liver parfait and prosciutto with toasted brioche

Main Course

Tandoori chicken roule, spinach and potato croquettes, jus and raita
Charred beef sirloin steak, duck fat potatoes, slow cooked Roma tomato, peppercorn sauce
Grilled Atlantic salmon fillet with grilled risotto nero and saffron butter sauce

Accompanied with seasonal fresh vegetables

Dessert

Dark chocolate cake with whipped coconut cream
Passionfruit brûlée tart with raspberry sauce
Gruyere, aged cheddar and comte with crispbreads, muscatels and walnuts

Freshly brewed coffee and tea

Chocolates

Two Course Set Menu

Members \$55.00pp | Non-Members \$60.00pp

Three Course Set Menu

Members \$65.00pp | Non-Members \$70.00pp

Menu Upgrades

Choice of 2 x entrées \$5.00pp
Choice of 2 x main courses \$5.00pp
Choice of 2 x desserts \$5.00pp

Please note that prices are current and are subject to increase in line with inflation