



SET MENU SELECTION

Bookings of 10+ must select a Set Menu

Bookings of 20+ are advised to select from the Alternate Drop or Feasting Style Menus

2 COURSE ALTERNATE DROP SET MENU \$59PP

Please select two entrées and two mains.

TO START

Baked Half Shell Scallops *or*

Duck Tacos *or*

Kimchi Fritter Green Tea Bao (v)

MAINS

Signature Cone Bay Barramundi (gf op) *or*

Seared Lamb Rump (medium rare) *or*

Jerusalem Artichoke Confit (vg)

Steamed Jasmine Rice & Stir-Fried Vegetables (vg op) to share

3 COURSE ALTERNATE DROP SET MENU \$69PP

Please select two entrées, two mains and two desserts.

TO START

Baked Half Shell Scallops *or*

Duck Tacos *or*

Kimchi Fritter Green Tea Bao (v)

MAINS

Signature Cone Bay Barramundi (gf op) *or*

Seared Lamb Rump (medium rare) *or*

Jerusalem Artichoke Confit (vg)

Steamed Jasmine Rice & Stir-Fried Vegetables (vg op) to share

DESSERT

Mango Mousse Flan (gf op) *or*

Chocolate Lava Cake *or*

Lemon Curd Gelato

(gf) – gluten free (gf op) – gluten free option, please ask your waitstaff (v) – vegetarian

(vg) – vegan (vg op) – vegan option, please ask your waitstaff

While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur.

A 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

FEASTING SHARE PLATES \$69PP

Baked Half Shell Scallops
Duck Tacos
Soft Shell Crab Charcoal Bao
Beer Batter Sidewinder Chips
Seared Lamb Rump (medium rare)
Signature Cone Bay Barramundi (gf op)
Roasted Cauliflower (vg)
Steamed Jasmine Rice

FEASTING SHARE PLATES + DESSERT BOARDS \$79PP

Baked Half Shell Scallops
Duck Tacos
Soft Shell Crab Charcoal Bao
Beer Batter Sidewinder Chips
Seared Lamb Rump (medium rare)
Signature Cone Bay Barramundi (gf op)
Roasted Cauliflower (vg)
Steamed Jasmine Rice
+
Dessert Boards
Chef's Selection of Desserts

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(vg) – vegan (vg op) – vegan option, please ask your waitstaff

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A 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

2 COURSE SET MENU \$70PP

TO START

Baked Half Shell Scallops *or*

Duck Tacos *or*

Kimchi Fritter Green Tea Bao (v)

MAINS

Signature Cone Bay Barramundi (gf op) *or*

Seared Lamb Rump (medium rare) *or*

Jerusalem Artichoke Confit (vg)

Steamed Jasmine Rice & Stir-Fried Vegetables (vg op) to share

3 COURSE SET MENU \$85PP

TO START

Baked Half Shell Scallops *or*

Duck Tacos *or*

Kimchi Fritter Green Tea Bao (v)

MAINS

Signature Cone Bay Barramundi (gf op) *or*

Seared Lamb Rump (medium rare) *or*

Jerusalem Artichoke Confit (vg)

Steamed Jasmine Rice & Stir-Fried Vegetables (vg op) to share

DESSERT

Mango Mousse Flan (gf op) *or*

Chocolate Lava Cake *or*

Lemon Curd Gelato

(gf) – gluten free (gf op) – gluten free option, please ask your waitstaff (v) – vegetarian

(vg) – vegan (vg op) – vegan option, please ask your waitstaff

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