



SET MENU SELECTION

Bookings of 10+ must select a Set Menu

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

All Set Menu bookings include a Glass of Prosecco on Arrival

Upgrade to Mumm Champagne for \$10 pp

2 COURSE ALTERNATE DROP SET MENU \$79PP

Please select two entrées and two mains from the choices below, to be served in an alternate drop sequence

Glass Of Prosecco on Arrival

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

(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

3 COURSE ALTERNATE DROP SET MENU \$89PP

Please select two entrées, two mains and two desserts from the choices below, to be served in an alternate drop sequence

Glass of Prosecco on Arrival

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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A 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

FEASTING SHARE PLATES \$89PP

Indulge in a variety of our most popular dishes with feasting style share plates

Glass of Prosecco on Arrival

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

(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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A 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

FEASTING SHARE PLATES + DESSERT BOARDS \$99PP

Indulge in a variety of our most popular dishes with feasting style share plates

Glass of Prosecco on Arrival

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

(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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A 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

2 COURSE SET MENU \$80PP

A traditional set menu with guests selecting from the below options on the night

A Glass of Prosecco on Arrival

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

(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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A 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

3 COURSE SET MENU \$95PP

A traditional set menu with guests selecting from the below options on the night

Glass of Prosecco on Arrival

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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