

**GRILL SIGNATURES
CHEF SELECTION**

Minimum 4 guests

160.00 pp

Sydney Rock Oyster
native lime mignonette \$7.50 ea

Whole Wheat Sourdough
cultured butter

Tuna Crudo
cucumber, olive, mascarpone

Raw Beef
king brown mushroom, black mustard, bone marrow

Chestnut Mushroom
artichoke, celeriac, taleggio

John Dory
cucumber, vermouth, tarragon, caviar

Kidman Dry Aged Sirloin on the bone MS4+

Dressed Leaves
white balsamic, shallot

Paris Mash

Russian Honey Cake
hazelnut, mead, cultured cream

Cheese Selection \$15pp

**CHEFS SELECTION
MENU ONE**

Minimum 4 guests

190.00 pp

Sydney Rock Oyster
native lime mignonette \$7.50 ea

Whole Wheat Sourdough
cultured butter

Tuna Crudo
cucumber, olive, mascarpone

Raw Beef
king brown mushroom, black mustard, bone marrow

Chestnut Mushroom
artichoke, celeriac, taleggio

Cacio e Pepe Risotto

John Dory
cucumber, vermouth, tarragon, caviar

Kidman Dry Aged Sirloin on the bone MS4+

Dressed Leaves
white balsamic, shallot

Paris Mash

Russian Honey Cake
hazelnut, mead, cultured cream

Seasonal Fruit Tarte Tatin

Cheese Selection \$15pp

**CHEFS SELECTION
MENU TWO**

Minimum 4 guests

220.00 pp

Sydney Rock Oysters
native lime mignonette

Spanner Crab Pikelet
whipped sourcream

Whole Wheat Sourdough
cultured butter

Tuna Crudo
cucumber, olive, mascarpone

Raw Beef
king brown mushroom, black mustard, bone marrow

Chestnut Mushroom
artichoke, celeriac, taleggio

Cacio e Pepe Risotto

John Dory
cucumber, vermouth, tarragon, caviar

Kidman Dry Aged Sirloin on the bone MS4+

Dressed Leaves
white balsamic, shallot

Paris Mash

Russian Honey Cake
hazelnut, mead, cultured cream

Seasonal Fruit Tarte Tatin

Cheeses
a selection of Australian & imported cheese & condiments

**CHEFS SELECTION
MENU THREE**

Minimum 4 guests

320.00 pp

Sydney Rock Oysters
native lime mignonette

Spanner Crab Pikelet
whipped sourcream

Whole Wheat Sourdough
cultured butter

Tuna Crudo
cucumber, olive, mascarpone

Raw Beef
king brown mushroom, black mustard, bone marrow

Chestnut Mushroom
artichoke, celeriac, taleggio

Cacio e Pepe Risotto

WA Black Marron
fermented chilli butter, sea greens, potato bread

John Dory
cucumber, vermouth, tarragon, caviar

Westholme OP Ribeye MS3+

Dressed Leaves
white balsamic, shallot

Paris Mash

Russian Honey Cake
hazelnut, mead, cultured cream

Seasonal Fruit Tarte Tatin

Cheeses
a selection of Australian & imported cheese & condiments