

SUPER TUESDAY *Dinner*

Minimum 2 Guests - 3 Courses per guest - 50% off Food Only - Sides Additional

ENTREE (COURSE 1)

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| 29 | Oysters (5) , Natural Pacific, French mignonette (GF, DF) | Oysters (5) , Chef's Kilpatrick, Worcestershire, house BBQ sauce (DF) | 32 |
| 18 | Crispy Buffalo Wings , ranch sauce, chives | Local Calamari , rocket, shaved fennel, mustard dressing, salsa verde aioli (DF) | 21 |
| 22 | Wagyu and Chorizo Meatballs , spiced tomato sauce, smoked provolone, crusty bread (GFO, DFO) | Gnocchi (entrée) , cream of three cheese, basil pesto sauce, pan-fried potato gnocchi, shaved parmesan, toasted pine nuts (V) | 22 |

MAINS & STEAKS (COURSE 2)

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| 48 | Lasagne , the original sand crab lasagne, Abalone sauce, parmesan | Bangers & Mash , char-grilled skinless pork sausages, creamed mash, port jus, chimichurri (GF) | 37 |
| 42 | Fish , pan-fried barramundi, crushed potato and leek, fresh dill yoghurt sauce (GF) | Vegetarian , roasted cauliflower, pearl barley, baby carrots, kale, tahini yoghurt, pomegranate, fried chickpeas (GFO, DFO, VGO) | 34 |
| 49 | 200g Eye Fillet , Chef's house slaw, crispy polenta, red wine jus (GF) | 200g Wagyu MB8+ Flat Iron , Chef's house slaw, crispy polenta, red wine jus (GF) | 68 |

DESSERT (COURSE 3)

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| 19 | Crème Brûlée , classic vanilla crème, berry compote, double cream (V, GF) | Salted Caramel & Chocolate Tart , Milk mousse, shaved chocolate, dark chocolate crumb | 18 |
| 12 | Sorbet with mixed berries (GF, DF, VGN) | One Cheese , with local honey, cold poached figs & apricots, charcoal rice crackers, wild pickled cucumbers (V) | 16 |
| 19 | Espresso Martini , Skyy vodka, Kahlua, Licor 43, Mr Black's espresso | | |