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# SUPER TUESDAY *Dinner*

For 2 to 14 Guests - 3 Course Menu - 50% off Food Only  
Select one dish from each course

## ENTREE (COURSE 1)

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|----|---|---|----|
| 29 | <b>Oysters (5)</b> , natural Pacific, French mignonette (GF, DF)                                    | <b>Oysters (5)</b> , Chef's Kilpatrick, Worcestershire, house BBQ sauce (DF)            | 32 |
| 18 | <b>Crispy Buffalo Wings</b> , ranch sauce, chives   | <b>Local Calamari</b> , rocket, shaved fennel, mustard dressing, salsa verde aioli (DF) | 21 |
| 22 | <b>Wagyu and Chorizo Meatballs</b> , spiced tomato sauce, smoked provolone, crusty bread (GFO, DFO) | <b>Mushroom Arancini</b> , house red sauce, salsa verde, bocconcini, parmesan (GF, V)   | 21 |

## MAINS & STEAKS (COURSE 2)

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|----|---|---|----|
| 42 | <b>Beef Lasagne</b> , beef ragu alla bolognese, parmesan rosato, basil oil, toasted sourdough | <b>Gnocchi</b> , cream of three cheese, basil pesto sauce, pan-fried potato gnocchi, shaved parmesan, toasted pine nuts (V) | 36 |
| 42 | <b>Fish</b> , pan-fried barramundi, crushed potato and leek, fresh dill yoghurt sauce (GF)    | <b>200g Wagyu MB8+ Flat Iron</b> , Chef's house slaw, crispy polenta (GF)   | 68 |
| 49 | <b>200g Eye Fillet</b> , Chef's house slaw, crispy polenta (GF)                               |   |    |

## DESSERT (COURSE 3)

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|----|--|--|----|
| 22 | <b>Crème Brûlée</b> , classic vanilla crème, berry compote, double cream (V, GF) | <b>Salted Caramel &amp; Chocolate Tart</b> , milk mousse, shaved chocolate, dark chocolate crumb                       | 18 |
| 12 | <b>Sorbet</b> with mixed berries (GF, DF, VGN)                                   | <b>One Cheese</b> , with local honey, cold poached figs & apricots, charcoal rice crackers, wild pickled cucumbers (V) | 18 |
| 15 | <b>Nitro Espresso Martini</b> , vodka, Kahlua, espresso                          |  |    |