

MEAT

FISH

WINE

5 COURSE TASTING MENU

Trio of Freshly Shucked Oysters, Mignonette Dressing

Pressed Sher Wagyu, Parsnip Puree, Apple Remoulade, Cider Jus

Chargrilled Queensland Tiger Prawns, Prawn Bisque,
Smoked Tomato, BBQ Corn Salad

48 Hour Diamantina Wagyu Brisket à la Bourguignon, House Smoked
Pancetta, Baby Onions, Mushrooms, Roast Bone Marrow

85% Michel Cluizel Chocolate Brownie, Hazelnut,
Buttermilk & Mandarin Ice Cream

available with Sommelier matched wines

\$99 per person

[Please note: menus subject to change]
[All credit card payments will incur a 1.5% processing fee]
[Available between 12-3pm, Tue-Sat]

#MeatFishWine
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