



Classic

\$110 per head

FIRST COURSE

CITRUS & KAMPOT PEPPER CURED KINGFISH
salsa macha, buttermilk sauce

BEEF BRISKET & CORN CROQUETTES
chipotle goats curd, Alabama bbq sauce

SOUTHERN FRIED CHICKEN TENDER
ancho chili mayo

MAIN COURSE (TO SHARE)

WOOD-GRILLED 500G BLACK ANGUS SCOTCH FILLET
bearnaise & pepper sauce

MIXED LEAF SALAD
shallot vinaigrette

HANDCUT CHIPS
sour cream, onion powder, ranch

MAC & CHEESE
Swiss Gruyere, pangratatto

DESSERT

PECAN PIE
vanilla bean ice cream

A little extra

+ \$60 pre-order

FRESHLY SHUCKED OYSTERS
Dozen, with lemon and mignonette

Menus are designed for sharing
and subject to change.
Please make us aware of any
dietary requirements in the party

PRIVATE DINING



Premium

\$155 per head

ON ARRIVAL

SALAMI PLATE

grain mustard butter, house pickles,
baguette

FIRST COURSE

CITRUS & KAMPOT PEPPER CURED KINGFISH

salsa macha, buttermilk sauce

BAY LOBSTER & PRAWN DONUT

miso, ginger glaze, furikake

SECOND COURSE (TO SHARE)

BLUE SWIMMER

CRAB SPAGETTINI

chilli soffrito, white wine,
bottarga, pangrattato

WOOD-GRILLED

BABY COS LETTUCE

Caesar dressing, parmesan

MAIN COURSE (TO SHARE)

GRILLED DRY AGED

O'CONNORS RIBEYE 800G

bearnaise & pepper sauce

CRISPY FRAGRANT LAMB RIBS

orange & chilli glaze, sesame,
peanuts, spring onions

ICEBERG WEDGE

blue cheese dressing, bacon, chives

CREAMY LOBSTER MASH

lemon, garlic, herb butter

WOOD-GRILLED PUMPKIN

burnt butter yoghurt, puffed grains,
gremolata

DESSERT

PECAN PIE

vanilla bean ice cream

NEW YORK STYLE CHEESECAKE

macadamia nut & white choc praline

or CHOICE OF HOUSE BAKED CAKE

(Requires 72 hours Notice)

A little extra

+ \$60 pre-order

FRESHLY SHUCKED OYSTERS

Dozen, with lemon and mignonette

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PRIVATE DINING





Beverage Packages 3 hours

Queens

\$85 per head

AFTERGLOW
Blanc de Blanc Sparkling NV,
VIC

SNOBS CREEK
Chardonnay '22
Yarra Valley, VIC

ROB HALL
Pinot Noir '23
Yarra Valley, VIC

AFTERGLOW
Shiraz '20
Heathcote, VIC

COLONIAL Draught

GUINNESS

CIDER

Brooklyn

\$120 per head

SALATIN
Superiore Prosecco NV
Valdobbiadene, IT

CASTELLO DI RONCADE
Pinot Grigio '22
Veneto, IT

VOYAGER
Coastal Chardonnay '22
Margaret River, WA

FOXKEYS HANGOUT
Pinot Noir '22
Mornington Peninsula, VIC

CONDIE
The Gwen Shiraz '22
Heathcote, VIC

COLONIAL Draught

GUINNESS

CIDER

Manhattan

\$160 per head

MOËT & CHANDON
Impérial Brut NV,
Champagne, FR

STEFANO LUBIANA
Riesling '21
Derwent Valley, TAS

LEKO
Chardonnay '22
Adelaide Hills, SA

CHATEAU DE LAUMERADE
Rosé '22,
Provence, FR

POLPERRO
Pinot Noir '22
Mornington Peninsula, VIC

QUARCETTO L'AURA
Chianti Classico DOCG '21
Toscana, IT

TAIT
Basket Pressed Shiraz '18
Barossa Valley, SA

COLONIAL Draught

STOMPING GROUND Pale Ale

GUINNESS

CIDER





Sunday Roast

\$85 per head

FIRST COURSE

SOUTHERN FRIED CHICKEN TENDERS
ancho chilli mayo

WARM SOURDOUGH
house butter

MAIN COURSE

ROAST GRAIN FED BEEF SIRLOIN

VEGETABLES & SIDES
seasonal

YORKSHIRE PUDDING

BEEF JUS & HORSERADISH CREME FRAICHE

DESSERT

PECAN PIE
vanilla bean ice cream



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PRIVATE DINING