



## Private Dining Menu

ONE HUNDRED & FORTY NINE DOLLARS

*BACCHUS BREAD*  
*SELECTION OF AMUSE BOUCHE*

### Sashimi

BLUE TEA DASHI  
JAPANESE HONGAREBUSHI  
(GF)

### Fish Pillow

FISH BASED GNOCCHI  
CANNELLINI, MUSSEL, CUTTLEFISH  
(GF)

### Mushroom

BOTTONI  
SMOKED BUFFALO MOZZARELLA  
(V)

### Hanger Steak

PURE BLACK ANGUS, 270+ GRAIN FED, MB 3+  
SMOKED EGGPLANT, CAMEL CHEESE, RED WINE JUS  
(GF)

*HERB SORBET*

### Pear

SEASONAL PEAR  
HONEY & MASCARPONE  
(GF)

*PETIT FOURS*

V – vegetarian | GF – gluten free | DF – dairy free | CN – contains nuts

OUR MENU IS PRICED PER PERSON AND DESIGNED TO BE ENJOYED BY THE WHOLE TABLE



# Private Dining Menu

ONE HUNDRED & EIGHTY NINE DOLLARS

*BACCHUS BREAD*  
*SELECTION OF AMUSE BOUCHE*

## Sashimi

BLUE TEA DASHI  
JAPANESE HONGAREBUSHI  
(GF)

## Champagne Lobster

CHARDONNAY SAUCE

## Duck

RAVIOLI  
SERVED AL DENTE  
CARROT, CONSOMMÉ

## Crocodile

DILL  
CABBAGE & MACADAMIA  
(GF)(DF)(CN)

## Lamb

BACKSTRAP  
SAVOY CABBAGE, BLACK GARLIC  
LEEK, PICKLED MUSHROOMS  
(GF)(DF)

*HERB SORBET*

## Lemon

LEXUR LIMONCELLO, JAM  
LEMON CANDY, MERINGUE  
(GF)

*PETIT FOURS*

V – vegetarian | GF – gluten free | DF – dairy free | CN – contains nuts

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