



Private Dining Menu

NINETY NINE DOLLARS

BACCHUS BREAD
SELECTION OF AMUSE BOUCHE

Cobia

LIGHTLY TORCHED SASHIMI
JAPANESE HONGAREBUSHI
BLUE TEA DASHI, YOGHURT
(GF)

SUSTAINABLE ROCKY POINT AQUACULTURE
GOLD COAST, QUEENSLAND

Diamantina Wagyu

PETITE TENDER

By Stanbroke

300 DAY RATION FED, MB 5+

(GF)

CHINCHILLA, WESTERN DARLING DOWNS, QUEENSLAND

GRANITA, BELUGA VODKA JELLY, FINGER LIME

Crème Brûlée

TONKA BEAN, BLUEBERRIES

(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 & THIRTY NINE DOLLARS

BACCHUS BREAD
SELECTION OF AMUSE BOUCHE

Cobia

LIGHTLY TORCHED SASHIMI
JAPANESE HONGAREBUSHI
BLUE TEA DASHI, YOGHURT
(GF)

SUSTAINABLE ROCKY POINT AQUACULTURE
GOLD COAST, QUEENSLAND

Goat

CAPPELETTI
RAGOUT, STRACCHINO CHEESE, WATTLE SEED
QUEENSLAND

Lamb

RUMP
HERB SALAD, PUFFED BUCKWHEAT
CHARRED LEEK, BLACK GARLIC JUS
(DF)

MILLY HILL LAMB, RAISED ON PASTURES OF THE
NEW ENGLAND TABLELANDS, NEW SOUTH WALES

HERB SORBET

Dulce De Leche

"THE COW ATE THE CARAMEL"
MASCARPONE, MALENY DAIRIES CREAM
JAPANESE MATCHA
(GF)(CN)

PETIT FOURS

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ONE HUNDRED & NINETY NINE DOLLARS

BACCHUS BREAD

SELECTION OF AMUSE BOUCHE

Cobia

LIGHTLY TORCHED SASHIMI

JAPANESE HONGAREBUSHI

BLUE TEA DASHI, YOGHURT

(GF)

SUSTAINABLE ROCKY POINT AQUACULTURE

GOLD COAST, QUEENSLAND

Crocodile

DILL, CABBAGE & MACADAMIA

(GF)(DF)(CN)

GRANITA, BELUGA VODKA JELLY, FINGER LIME

Duck

RAVIOLI

SERVED AL DENTE

CARROT, CONSOMMÉ

MAREMMA FREE RANGE & CHEMICAL FREE, TATHRA PLACE

WOMBEYAN CAVES, NEW SOUTH WALES

Wagyu

KIWAMI FULLBLOOD, MB 9+

CAULIFLOWER & DUTCH CARROT

(GF)

BY STOCKYARD, QUEENSLAND

HERB SORBET

Chocolate

SEMIFREDDO

GIANDUIA, WHITE COFFEE

TEXTURES OF CHOCOLATE

PIEDMONT IGP HAZELNUT

(GF)(CN)

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