



Private Dining Menu

NINETY NINE DOLLARS

BACCHUS BREAD
SELECTION OF AMUSE BOUCHE

Sashimi

APPLE, CUCUMBER & CELERY CHILLED DASHI
JAPANESE HONGAREBUSHI
(GF)(DF)

CLEANSEAS HIRAMASA YELLOW TAIL KINGFISH
EYRE PENINSULA, SOUTH AUSTRALIA

Eye Fillet

FLINDERS NATURAL GRASS FED, MB 2+
SMOKED EGGPLANT & SUMMERLAND CAMEL CHEESE
(GF)

FREE RANGE FLINDERS NATURAL BY STRANBROKE
FLINDERS RIVER, QUEENSLAND

GRANITA

Apple

GRANNY SMITH APPLE
MASCARPONE, CARAMEL & YUZU
(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

Sashimi

APPLE, CUCUMBER & CELERY CHILLED DASHI
JAPANESE HONGAREBUSHI
(GF)(DF)

CLEANSEAS HIRAMASA YELLOW TAIL KINGFISH
EYRE PENINSULA, SOUTH AUSTRALIA

Pecorino

BOTTONI
BROAD BEAN, MUSSELS & LIME

Lamb

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

HERB SORBET

Apple

GRANNY SMITH APPLE
MASCARPONE, CARAMEL & YUZU
(GF)

PETIT FOURS

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Private Dining Menu

ONE HUNDRED & EIGHTY NINE DOLLARS

BACCHUS BREAD
SELECTION OF AMUSE BOUCHE

Sashimi

APPLE, CUCUMBER & CELERY CHILLED DASHI
JAPANESE HONGAREBUSHI
(GF)(DF)

CLEANSEAS HIRAMASA YELLOW TAIL KINGFISH
EYRE PENINSULA, SOUTH AUSTRALIA

Crocodile

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

GRANITA

Duck

RAVIOLI
SERVED AL DENTE
CARROT, CONSOMMÉ

Spinalis

KIWAMI FULLBLOOD WAGYU, MB 9+
SMOKED EGGPLANT & SUMMERLAND CAMEL CHEESE

GRAIN FED BY STOCKYARD
DARLING DOWNS, QUEENSLAND

HERBS SORBET

Strawberry

MERINGUE
IVOIRE VALRHONA CHOCOLATE
(GF)

PETIT FOURS

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