



Private Dining Menu

ONE HUNDRED & TWENTY DOLLARS

Beetroot

TEXTURES OF BEETROOT
GOATS CURD, CRISPY AMARANTH
SPICED BEETROOT VINEGAR (V)

Risotto

SERVED AL DENTE
ROCKET & BASIL PESTO
18 MONTH SAN DANIELE PROSCIUTTO, CRESCENZA (GF)

Hanger Steak

SMOKED EGGPLANT, CAMEL CHEESE
FULL BLOOD BLACK ANGUS, MB3+ (GF)

Lemon

LEXUR LIMONCELLO, JAM
LEMON CANDY, MERINGUE (V)(GF)

Petit Fours by Bacchus

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

OUR PRIVATE DINING MENU IS DESIGNED TO BE ENJOYED BY THE WHOLE TABLE



Private Dining Menu

ONE HUNDRED & FORTY NINE DOLLARS

Beetroot

TEXTURES OF BEETROOT
GOATS CURD, CRISPY AMARANTH
SPICED BEETROOT VINEGAR (V)

Kingfish

GRILLED CORN, SOUR CREAM
QUINOA & LIME (GF)

Risotto

SERVED AL DENTE
ROCKET & BASIL PESTO
18 MONTH SAN DANIELE PROSCIUTTO, CRESCENZA (GF)

Lamb

SELECT CUTS
SAVOY CABBAGE, BURNED LEEK
BLACK GARLIC & MUSHROOMS (GF) (DF)

Lemon

LEXUR LIMONCELLO, JAM
LEMON CANDY, MERINGUE (V)(GF)

Petit Fours by Bacchus

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Private Dining Menu

ONE HUNDRED & SIXTY NINE DOLLARS

Burrata

TEXTURES OF TOMATO
FRESH & SNOW COWS BURRATA (V)

Snapper

SASHIMI, CAPSICUM DASHI
YOGHURT SPHERE & LIME (GF)

Duck

RAVIOLI, CARROT
CONSO MMÉ GEL

Tri Tip

CAULIFLOWER & WASABI
HERBS, GINGER GEL & JUS
FULL BLOOD WAGYU, MB9+, 600 DAY ROTATION FED (GF)

Sorbet

HERBS, VODKA
TONKA BEAN & CELERY CONSO MMÉ (GF)(DF)

Apple

SEASONAL APPLE
MASCARPONE, CARAMEL & YUZU (GF)(CN)

Petit Fours by Bacchus

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