

Tuesday Dinner Special

300g vintage rump steak

300gm Bindaree grain-fed 100 day aged vintage rump with your choice of mushroom sauce, pepper sauce, or garlic & herb butter, served with chips & fresh salad

19.90

add prawns in creamy garlic sauce

6.5

Wednesday Dinner Special

Tapas night

choice of 3 tapas from our tapas list and glass of sangria

39

Thursday Dinner Special

seafood tower for 2

tiger prawns, Moreton Bay bugs, Pacific oysters, Szechuan pepper calamari, tempura prawns & beer-battered fish, served with fresh salad, cocktail sauce, tartar sauce & lemon wedge

59

Add Deluxe tower

lime, chilli & coriander marinated mussels

seared scallops (roe on) with wakami & wasabi aioli

Scottish smoked salmon

15

Degustation on request

6 course degustation

enjoy six sumptuous courses including dishes from our à la carte dinner menu designed by Executive Chef Nicholas Redsell. Please note the whole table must have this menu and must arrive between 6pm and 7.30pm.

99

with wine package

139

minimum of 24 hour notice required

All items include applicable taxes

