

beef & beach

STEAK SEAFOOD

Hummer & Cocktail Menu

Cocktails

Each guest can select two cocktails from our full list

Platters / Select any six

Antipasto board w oil, crusty oven baked panini bread

cured local meats, Australian cheddar, creamy farmhouse double brie, slow oven roasted fennel & herb olives, balsamic vinegar & extra virgin olive oil

Cured NZ King salmon board (gravlax)

in-house beetroot & gin cured salmon, toasted turkish, horseradish cream, fig chutney, cornichons, sliced eshallots, capers, fresh lemon & baby herbs

Wild mushroom aruncini

w a rich blue cheese sauce & vincotto

Fresh Oysters

natural w a side champagne mignonette & fresh lemon
kilpatrick - worcestershire sauce & double smoked rasher bacon
tuscan baked - mascarpone cheese, fresh herbs & lemon zest crust

Ceviche

Tahitian coconut, lime & coriander with crispy sesame rice wafers

Fresh black chilli mussels & crispy garlic bread

tomato chilli sauce, fresh basil

Garlic seared local Australian prawns

w confit garlic & fresh lemon

Caramelised garlic sea scallops

w fresh lemon

Seared Rodriguez chorizo

caramelised eshallots & sweet red grapes

Australian Black Wagyu 9+ Japanese beef plate

rare sliced wagyu, salted onions, rich sauce, cucumber, ginger & fried shallots

Lamb cutlets

Josper seared lamb cutlets with salsa verde & vincotto dressing

Desserts

Choose any from our restaurant menu