

GROUP MENU

APPETIZERS

Sydney Rock Appellation oysters | red wine and eschalot mignonette, lemon
Wagyu bresaola & parmesan cigar
Jamon Iberico puff | chorizo pamplona, gruyere

VICTOR CHURCHILL CHARCUTERIE PLATE

Served with pickles and sourdough

ENTRÉE

Blue fin tuna | anchovy & mustard dressing, salmon caviar, horseradish
Steak tartare | gaufrette crisps, tabasco

MAIN

Grilled lobster | parsley and garlic butter
Dry Aged O Connor Cote de Boeuf | béarnaise sauce, horseradish and mustard service
Served with Paris mash, french fries and leaf salad

SELECTION OF CHEESES

Accompaniments, bread and crackers

DESSERT

Profiteroles | vanilla ice cream, Valrhona chocolate sauce
Petit fours

