



TO START

House made bread, Lewis Road butter

CANAPÉ

ENTRÉE

For the table:

Deluxe Seafood Platter

Seafood extravaganza of Queensland prawns,
Cloudy bay clams, Coromandel mussels, Scampi crudo,
Alaskan king crab, Oysters & Daily sashimi

Mixed Plate of Cold Cuts

House made chow chow

MAINS

For the table:

Study of Beef

Selection of the Chef's three favourite cuts

Whole Fish of the Day

Served with:
A selection of side dishes

TO FINISH

Your choice of:

New York baked Cheesecake, blueberry compote

Apple tart, vanilla ice cream
(Please allow 20 minutes)

The Grill will take all reasonable efforts to accommodate guests' dietary requirements, however, we cannot guarantee that any menu item will be allergen free due to potential cross contamination in our kitchens or from our suppliers. If you have any dietary requirements or allergies, please inform one of our team members prior to ordering. Please do not be offended if our team determines we're unable to serve you safely.