



PROMOTIONAL MENU - \$100 per person

ENTREE

Your choice of one:

- Half dozen daily fresh oysters, shallot & vermouth vinegar **S**
- Beef Tartare, cured hen's egg, horseradish cream, taro chips **G,D**
- Prawn Cocktail, avocado, cos leaves, cocktail sauce **S,G**
- Prosciutto, house-made chow chow, sourdough bread **G**

MAINS

For the table:

Study of beef

A selection of three of the chef's favourite cuts
and accompanying sauces **G**

SIDES

Your choice of one:

- Duck Fat Chips **G**
- Mashed potato, chicken gravy **G,D**
- Confit Mushroom, garlic, thyme **PB**
- Grilled Broccolini, smoked sour cream, almonds, lemon **V,D,N**

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.

*PB = Plant-based, V = Vegetarian, S = contains Seafood,
G = contains Gluten, D = contains Dairy, N = contains Nuts*