

SET DINNER

Sunday to Thursday only

Additional vegan options available. Please ask us for details.

STARTERS

Tuna Tartare

Soy Wasabi Dressing, Scraps,
Avocado Purée

Beef Sliders

Onion Jam, Sriracha Aioli

VG/N

Tuscan Kale & Purple Cabbage Slaw

Dukkah, Edamame, Sesame Dressing

MAINS

Grain-Fed Ribeye add 9

Fries, Salad, Red Wine Sauce

Roasted Barramundi

Leek & Baby Potato Cassoulet,
Shellfish Sauce

VG

Vegetable Aglio Olio Linguine

Kale, Broccoli, Housedried Tomatoes,
Olive Oil

DESSERTS

V Chocolate & Coffee Pavé

Vanilla Ice Cream

V Mango & Passionfruit Panna Cotta

Granita, Fresh Mango

V Strawberry Eton Mess

Vanilla Cream, Strawberry Coulis, Toasted Meringue

SIDES ADD 8 EACH

Butter-Roasted Cauliflower (V/N)

Parmesan, Hazelnut Pesto

Truffle Mac & Cheese

Crispy Sourdough

Cauliflower "Wings" (VG)

BBQ Sriracha Dip

Straight Cut Fries (V)

Seaweed, Sriracha Garlic Dip

Sautéed Tuscan Kale (VG)

Baby Spinach, Garlic

JANUARY DEAL

3 Courses for the price of 2

38 per person

2 selections 38 per person

3 selections ~~42~~ per person

V Vegetarian
VG Vegan
N Contains nuts

We serve free flow Nordaq FRESH sparkling/still water. To cover the cost of running this eco-friendly filtration system, we charge a \$1 contribution per person. If you do not wish to support this cause, please feel free to let us know.

Please let us know of any food allergies or requirements. Customers concerned need to be aware of the risk of cross-contamination or changes in the content of any commercial ingredients we use. Whilst we take extra care, we cannot guarantee that what we serve is 100% free of nuts, gluten, allergens or animal products. The Privé Group and its subsidiaries will not be liable for adverse reactions from consuming any of our products or while at our premises.

Prices are subject to 10% service charge & GST.