

MENU



starter

1963 From Winestone with Love

10g Russian Siberian Sturgeon Caviar served with
6 Chilled Fine De Claire Oysters, sliced cucumber & vodka cream

or

1983 Arms of 8 Cult

Coal-Roasted Octopus served with honey-roasted fennel &
pomegranate salad, drizzled with a rosemary tahini dressing

main

1981 OfFishcially Yours

150g Fillet Mignon with red wine jus,
half Boston Lobster mornay, garlic mash, vine-ripened tomatoes
& Harissa-baked baby carrots

or

1979 Lamb Raker

Australian Lamb Rack served with chimichurri sauce,
garlic mash, vine-ripened tomatoes &
Harissa-baked baby carrots

dessert

2006 Royale Stakes

Black forest Bowtie featuring
white chocolate mousse & liquorice buttons

\$58 per diner

Whisky pairing at additional \$30

*Prices are subject to a 10% service charge & prevailing
government taxes. Please inform our staff if you have any food
allergies or special dietary requirements.*

**Terms & conditions apply*