

## Gallery Set Menu

### Entrée - *To Share*

**Prosciutto San Daniele**, Pickles & croutons

**Yellowfin Tuna Tartare**, cream fraiche, avocado

**Arancini**, mozzarella, basil, skordalia(v)

### Main Course

*Individual choice of main accompanied by wagyu fat potatoes and Broccolini*

**Agnolotti**, ricotta, spinach, pinenuts, burnt butter, herbs (v)

**Murray River Cod**, peas, white beans, lemon, fennel

**Free Range Dry age Porchetta**, thyme, sage, apple, calvados

**O'Connor Striploin 300gm**, dry aged pasture fed, Adrian's butter, red wine jus

### Main course supplement

Choice of sauces

**Chateaubriand 600gm**, Angus grass-fed, \$150

(Please allow 40 minutes on a good day)

**Black Angus T-bone 500gm**, Dry Aged, 3+ marble score \$140

(Please allow 40 minutes on a good day)

**Wagyu Striploin 300gm, Black Opal Wagyu** \$140

(Please allow 40 minutes on a good day)

**O'Connor Scotch Fillet 600gms**, pasture fed, dry aged, 3+ marble score \$166

(Please allow 40 minutes on a good day)

**Gippsland Tomahawk**, Dry Aged, 1.2-1.4 kg, 3+ marble score \$210

(Please allow 40 minutes on a good day)

**Sauces**, bearnaise, peppercorn, red wine jus

### Dessert - *Individual choice of dessert*

**Pannacotta**, Dulce de Leche, pistachio praline

**Pavlova roulade**, mascarpone, vanilla, berries, passionfruit

### Cheese selection - *To Share*

International and local Artisan & Farmhouse cheese with quince, muscatel grapes, lavosh