

Dry Aged MEAT

Starter

Prime French Cheese Platter with Dried Fruits Baguette \$205

Fourme d'Ambert, Brie De Meaux, Comte 24 Months, Mimolette 24 Months, Dried Fruit Baguette

Main Courses (Different Daily Selection)

Dry Aged Beef Sirloin Steak \$210

Sirloin steak, rainbow carrot, roasted potatoes, broccolini, beef jus

Dry Aged Beef Ribeye Steak \$250

Ribeye steak, roasted asparagus, confit shallot, garlic mashed potato, black pepper sauce

Dry Aged Pork Chop \$180

Pork chop, sauteed mushrooms, medley potatoes, green zucchini, apple and mustard Sauce

Dry Aged Lamb Rack \$220

Lamb rack, mashed green pea, baby carrot, garlic and rosemary sauce

Dessert

Classic Cream Brulee \$65



CHAIRMAN'S BAR