

3 COURSE SET MENU

- MIN 2 PEOPLE -

THE RITZ

\$79PP

INCLUDES A DRINK FROM
THE BELOW DRINKS MENU

SHARED ENTRÉE

MUSHROOM ARANCINI BALLS (V)

Our signature hand rolled arancini balls stuffed with mushrooms, truffle oil & mozzarella. Home made since 2012.

BUFFALO WINGS (G)

Local chicken wings sautéed in a traditional buffalo sauce served with a house made blue cheese sauce and celery sticks on the side.

FRIED CAULIFLOWER WITH STICKY SAUCE (V)

Crumbed fried cauliflower with home made spicy sticky sauce.
FOR VEGAN OPTION (V+) remove sticky sauce.

(V) VEGETARIAN (V+) CAN BE MADE VEGAN (G) GLUTEN FREE (N) CONTAINS NUTS (A)
AUSTRALIAN (I) INTERNATIONAL (M) MIXED ORIGIN

MAIN SELECT ONE PER PERSON

350G SCOTCH FILLET (G)

350G Australian grass-fed Yearling beef scotch fillet, sautéed almonds & green beans.

Select from peppercorn sauce (g), mushroom sauce (g), Bernaise sauce or red wine jus (g)

250G EYE FILLET

250G Australian grass-fed Yearling beef eye fillet served with sweet potato fries and salad.

Select from peppercorn sauce (g), mushroom sauce (g), Bernaise sauce or red wine jus (g)

Condiments | Horseradish | Hot English mustard | Dijon mustard | Wholegrain mustard.

DOWNTOWN WAGYU CHEESEBURGER

A wagyu Beef patty with lettuce, tomato, Gruyere cheese, pickles & our exclusive pink Mumm Champagne mayo on a toasted brioche burger bun. Served with secret seasoned french fries.

TASMANIAN PAN SEARED SALMON (A)

Crispy skin pan-seared salmon on a bed of freekeh and vegetable salad with citrus crème fraîche dressing.

BARRAMUNDI (G) (A)

Australian pan-fried barramundi fillet. Served with our secret seasoned fries, salad and tartare sauce.

FREEKEH AND BLACK RICE VEGETABLE SALAD

WITH HALLOUMI (V) (N)

A bed of freekeh and wild black rice mixed with roasted pumpkin, zucchini, red onion, toasted pepitas, almonds, currants, cranberry & honey mustard dressing, natural yoghurt and pico verde

* VEGAN OPTION (V+) remove halloumi & yoghurt

- replace with crspsy cauliflower & vegan dressing

SHARED SIDES

TRUFFLE FRIES AND MIXED LEAF SALAD

ALTERNATING DESSERT

MILK CHOCOLATE GANACHE (V)

NEW YORK STYLE BISCOFF CHEESECAKE (V)

ICE CREAM AVAILABLE FOR GLUTEN FREE / VEGAN GUESTS ON REQUEST.

DRINKS PACKAGE MENU

COCKTAILS

CLASSIC MARTINI

LYCHEE MARTINI

ESPRESSO MARTINI

PORNSTAR MARTINI

APEROL SPRITZ

GRANNY'S BLACKBERRY PRESS

CALIFORNIA LEMONADE (MOCKTAIL)

HOUSE WINES

RED / WHITE / SPARKLING/
ROSE / PROSECCO

BEER & CIDER

POT OF HOUSE BEER

HOUSE CIDER

SPIRITS

WYBOROWA VODKA

BEEFEATER GIN

BALLANTINE'S SCOTCH WHISKY

JIM BEAM BOURBON

HAVANA CLUB 3 ANOS

HAVANA CLUB ESPECIAL

OLMECA TEQUILA

NON-ALCOHOLIC
BEER, WINES &
MOCKTAILS
AVAILABLE

SOFT DRINKS
& JUICES

10% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS