

## SET DINNER

Additional vegan options available. Please ask us for details.



## STARTERS

**Marinière Mussels & Clams In a Pot**  
Garlic Butter, Sourdough

**Trout Carpaccio** add 5  
Avocado & Wasabi Purée, Soy Citrus Dressing

**Chicken Liver Parfait**  
Onion Jam, Grilled Sourdough

VG **Tuscan Kale & Purple Cabbage Slaw**  
Dukkah, Edamame, Sesame Dressing

## MAINS

**Traditional Fish & Chips**  
Mushy Peas, Tartar Sauce

**Roasted Barramundi**  
Potato Galette, Seaweed Butter

**Australian Stockyard 150-Day Grain-Fed Ribeye 250g** add 9  
House Salad, Fries, Peppercorn Sauce

V **Assorted Mushroom Risotto**  
Parmesan, Crispy Sourdough, Chives

## DESSERTS

V **Mango & Passionfruit Panna Cotta**  
Granita, Fresh Mango

V/N **Crunchy Choux Cream Puffs**  
Almond Crunch, Granny Smith Apple, Miso Caramel

V **Bayswater's Bounty Bar**  
70% Chocolate Bar, Coconut Sorbet

## 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

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.