

PULL-UP

Welcome to the Emerald Room. The food is hot, the drinks are cold and the stage is set for your fabulous host to take your hand as we whisk you off into our 'Marvellous Party'

ENTREE

Wattleseed Brioche + Aromatic Oil GFA, VG

Fennel Pollen Lavosh + Ajo Blanco + Cucumber + Saltbush VG

Yellow Fin Tuna + Smoked Sour Cream + Pomelo + Blue Corn DFA, GF

-OR-

Char Grilled Capsicum + Eschallot + Lime + Blue Corn DF, GF, VG

Optional Add ons: Pacific Oysters + Mandarin & Eucalyptus Mignonette \$7 ea / \$37 ½ dz / \$70 dz
Puffed Sea Lettuce Crackers + Vinegar Powder \$12

PARK YOURSELF

With the Hubcap Hightops setting the pace, the party is in full swing! As our Gemstones dip and dazzle around you, you never know what characters you may meet.

MAINS

Beef Cheek with Red Wine and Pepperberry Jus GF

-OR-

Roasted Eggplant Steak + Muhamarra + Warrigal Greens VG, GF

SHARED SIDES

Red Oak w/ Shallot Dressing VG, GF

Optional Add ons: Fries and Bush Tomato Mayo \$12

FILL-UP

We're in the absurd as the party descends into to the climax of our evening. By nights end this will be a party you'll never forget.

DESSERT

'The Golden Age' Golden Syrup Cake + Popcorn Cream GF, VG

Wanting More?

We've swapped the hubcaps for nightcaps as we do a late night service for risqué rascals. A late night menu of food, drinks and entertainment will continue the night into the wee hours.

VG Vegan - **DF** Dairy Free - **GF** Gluten Free - **VGA** Vegan option available

DFA Dairy Free option available - **GFA** Gluten Free option available

A 10% gratuity will be added to all bills.