

## To Arrive

Glass of Chandon NV Brut  
Upgrade to Moët et Chandon NV Imperial for \$11

## To Start

### Oysters (2)

Fresh oysters with lemon granita, coriander and pomegranate

## Entrée

### Burrata

Mozzarella burrata with seasonal heritage tomatoes and basil oil

### Pork Belly

Southern chilli-glazed pork belly, lettuce, apples, onion and jalapeño

### Prawns

Grilled Queensland prawns with salsa verde and toasted sourdough

## Main

### From the Paddock

Monte is the premium line of beef exclusively sourced for The Meat & Wine Co. Grilled to your liking in our unique basting. Served with crunchy chips or farm salad

Monte Grain Fed 120D Fillet 200g with grilled Tiger prawn

Wagyu Rib-Eye 450D (MB 6+) 300g

Grass Fed Rib-Eye on the Bone (Dry-Aged) 120D 400g

**Sauces:** Portuguese; Barbeque Relish; Hot African Chilli; Garlic Cream; Peppercorn; Blue Cheese; Mushroom; Black Garlic Butter; Red Wine Jus

### Market Fish

Pan seared trout with cauliflower & truffle purée and caramelised onions

## Dessert

### Crème Brûlée

Classic crème brûlée with choice of patisserie chocolate or coffee meringue biscuit

### Lover's Tiramisu

Mascarpone cream, coffee and marsala mousse with meringue

### Cheese Board to Share

A selection of artisan cheeses served with conserve, assorted crackers and seasonal fruit