

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 our 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 crsps 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

PINA COLADA

ESPRESSO MARTINI

PORNSTAR MARTINI

SUMMER'S PASSION

PINK LYCHEE

APEROL SPRITZ

HAWAIIAN CRUSH

CALIFORNIA LEMONADE
(MOCKTAIL)

HOUSE WINES

RED / WHITE / SPARKLING/
ROSE / PROSECCO

POT OF HOUSE BEER & 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