

# PRINT HALL

## GLASSHOUSE DINING MENU

\$99 PER PERSON

### SHARED ENTRÉES

LA DELIZIA BURRATA

JARRAH HONEY, FIGS, PISTACHIO PESTO

LOCAL YELLOWFIN TUNA TARTARE

ANCHOVY CREAM, PICKLED ONIONS, CORNICHON, CAVIAR

### SHARED MAINS

HOUSE MADE PAPPARDELLE

KARDINYA MUSHROOMS, PECORINO, BURNT SAGE BUTTER, CURED EGG

COSTATA DI MANZO

60DAY DRY AGED STIRLING RANGERS BEEF RIB EYE

### SIDES

ROAST POTATOES, GARLIC & ROSEMARY

PORTOBELLO MUSHROOM & PEPPERCORN SAUCE

ROCKET, PARMESAN, PEAR, ALMOND & VINCOTTO

### DESSERT

BANANA TART WITH RAISIN AND AMARETTO CREAM

& PINENUT BRITTLE ICE CREAM

*PLEASE NOTE THIS IS A SAMPLE MENU, ITEMS ARE SUBJECT TO CHANGE DUE TO SEASONAL AVAILABILITY  
VEGETARIAN AND VEGAN CHEF'S CHOICE MENUS ARE AVAILABLE, HOWEVER AS THE MENU IS A SHARE STYLE  
CONCEPT, ALL GUESTS WILL BE REQUIRED TO BE ON THE SAME MENU.*