



## **Private Dining Menu**

### **“The Butchers Board”**

*A selection of Smokehouse Charcuterie  
Smoked Brisket Burnt Ends, Smoked Wagyu Sausage, Pickled Veal Tongue*

### **Sensational and One of a Kind Seafood Platter**

*A Trough of the freshest Australian & New Zealand Seafood  
Mounted on Ice and served in the centre of the table*

Coffin Bay cold and salty water Oysters – Raw and Natural, freshly shucked and not rinsed

#### Modern & Classic Condiments with a Twist

Tabasco & Wasabi spiced Cocktail Sauce  
White Wine Vinegar and Black Pepper Mignonette  
Mango, Capsicum and Coriander Salsa  
Lashings of Lemons and Limes

Marinated Giant Cloudy Bay Storm Clams  
with olive oil, spices and fresh herbs served on the half shell

Bloody Mary Oyster Shooters with fresh tomato juice

Pacific Island Style Southern Blue Fin Tuna Poke  
sesame chili soy dressing

#### **Top up extras:**

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Southern Rock Crays – Classic Style  
cooked in Court Bouillon, chilled and butterflied  
with French Aioli and Rouille Finger Dip

or

Dressed Southern Rock Crays  
with Asian Slaw  
Kikkoman Marinade

### **Served Piping Hot**

Big Iron Pots of Classic Steamed Black Shell Mussels  
in Chablis, butter, EVOO, purple garlic and lots of fresh herbs

Spice Rubbed and Grilled Spencer Gulf Jumbo King Prawns  
with horseradish crème fraiche

Freshly Baked Pull-Apart Bread  
basted with beef drippings and dusted with dry aged beef salt

### **The Argyle Big Beef Experience - Steakhouse Style**

30 to 45 days custom Dry aged to perfection  
Argyle Black Angus Ribeye or Shortloin of Beef

Individual extra thick Cut Prime Steaks with Signature Dry Rub Spice  
Grilled on high heat Lava Rocks, perfect “au point” Medium Rare

### **Served with big table bowls of**

Organic Garden Leaves with Balsamic vinaigrette &  
Cooked thrice in Duck Fat Hand Cut Steakhouse Chips

### **Served up with**

Green Peppercorn and Brandy Jus  
Classic Sauce Béarnaise  
Argentinian Style Chimichurri  
Apple & Tarragon Ketchup  
“Butcher’s Club” Lager and Horseradish Mustard  
Murray River Pink Sea Salt

### **Feast’s Ending**

Hand selected by a Master Fromagier – Imported Artisan Cheese Board with  
Bunches of Black Grapes, Chili spiced apricot chutney, Crackers

Half Key Lime Pie and Half New York Cheese Cake

### **Served with**

Fresh Roasted French Pressed Fair Trade Coffee & Certified Organic Premium English Teas