



Beefing Sunday Up @ Restaurant 98

4 Course Lunch Menu

1st Course

Canapés

Slow cooked Brahman Hump Served 3 Ways

- Brahman hump encased in a crisp beetroot cup with bush tomato chutney and feta
 - Brahman hump and onion mini pies
- Shaved Brahman hump, served with fresh basil, baby bocconcini and a cherry tomato

2nd Course

Entree

Braised Beef Cheeks with Onion Jus

Beef cheeks braised for 6 hours, served with carrot and beetroot puree, crisp prosciutto blistered cherry tomatoes and onion jus

3rd Course

Main

Pepper Encrusted Porterhouse with Red Wine Ox Tail Jus

Nolan's Private Range Porterhouse coated in Chefs special combination of pepper and spices, served with roasted baby carrot,



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zucchini curls, balsamic beetroot puree and a creamy leek sauce
drizzled with ox tail jus

4th Course

Dessert

Champagne Jelly with Panna Cotta and White Chocolate Mousse

A delicate champagne jelly, vanilla panna cotta, white chocolate
mousse, strawberries and rose petals made into a beautiful light
dessert