



PRIVATE DINING DOME MENU

CLASSIC STEAKHOUSE – *SHARED MENU FOR TWO*

STARTERS

Aussie Prawn Cocktail – Fresh prawns with tangy Marie Rose sauce and crisp lettuce.

Oysters Argyle House – Prepared fresh daily (please refer to today's selection).

MAINS

Beef Eye Fillet – Chargrilled to perfection.

Surf and Turf – New York striploin topped with creamy garlic tiger prawns.

Grilled Kangaroo Fillet – Served with bush tomato chutney.

SIDES (TO SHARE)

- **Argyle's Mixed Chips**
- **Garden Salad with Beetroot and Feta**
- **Chargrilled Corn with Smoked Paprika Butter**
- **Yukon Gold Mashed Potato**

SAUCES

- **Classic Red Wine Jus**
- **King Brown Mushroom Sauce**
- **Argyle House's Monkey Glam**

DESSERTS

Lamington Sundae – Layers of lamington, vanilla ice cream, chocolate sauce, and shredded coconut.

Argyle's Pavlova – Crisp meringue disks with whipped coconut cream, passionfruit gel, and strawberry gelato.