



PRIVATE DINING DOME MENU

SEAFOOD & SMOKED MEATS

STARTERS

Smoked Salmon Crostini – With dill crème fraîche and capers.

Grilled Scallops – With house-made gremolata.

Seafood Platter – Prawns, oysters, blue swimmer crab, served with Argyle House Monkey Glam and mignonette sauces.

MAINS

Smoked Brisket – Slow-cooked and served with homemade BBQ sauce.

Charred Octopus – Grilled and marinated in olive oil, garlic, and smoked paprika, served with a fresh herb salad.

Smoked Pork Ribs – Hickory-glazed ribs with creamy coleslaw

Seafood Risotto – Arborio rice with smoked mussels, prawns, and saffron.

SIDES

‣ **Garlic Butter Grilled Corn**

‣ **Smoked Sweet Potato Wedges**

‣ **Truffled Mac & Cheese with Sourdough Crumb**

‣ **Charred Broccolini with Lemon Zest, Sea Salt, and Roasted Almonds**

‣ **Argyle House Garden Salad with House Dressing**

DESSERTS

Key Lime Tart – With ginger-spiced Chantilly cream.

Espresso Chocolate Mousse – Rich mousse with a hint of smoked chilli.
