

## *Tin Wan*

# PRIVATE DINING MENU

*\$1000/pp + \$450/Kg for Beef  
Includes a magnum of champagne & a parting gift. Minimum 10 guests.*

### **HORS D'OEUVRES**

House made Wagyu Pastrami on a rye bagel with house made butter and onion jam  
Caviar and cured coral trout on a potato blini with sour cream and dill

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### **THE BUTCHERS CLUB'S FAMOUS SEAFOOD TROUGH**

Freshly shucked Coffin Bay Oysters  
Served with cocktail sauce, mignonette, mango salsa and fresh lemons and limes  
Nova Scotia Lobster ceviche with shaved fennel salad and burnt orange dressing  
Smoked Alaskan King Crab and avocado salad with crispy quinoa, confit tomato and olive oil emulsion  
Farmed Australian Blue Fin Tuna Poke with toasted sesame, nori flakes and sriracha aioli  
Cured Coffin Bay Oyster shooters with cucumber relish and Hendricks gin

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### **SERVED PIPING HOT**

Baked South Australian Mussels with Chorizo and fennel broth  
Roasted Bone Marrow with parsley and lemon salad and caramelized shallots  
Nick's Famous Bread with dry aged beef fat and dark ale

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### **THE BIG BEEF EXPERIENCE**

**CUSTOM DRY-AGED 300 DAY GRAIN FED RANGERS VALLEY "BLACK ONYX" RIB**  
(+\$200 per kg)

*or*

**CUSTOM DRY-AGED USDA CERTIFIED ANGUS PRIME RIB OR SHORTLOIN**  
Trimmed and cut to your preference and char grilled to perfection on high heat

*Served with:*

Our signature triple cooked duck fat fries  
Butter lettuce and heirloom tomato salad with ranch dressing  
Foie Gras Bearnaise, Horseradish Spiked English Mustard, Stilton Jus, Smoked Apple Ketchup

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### **TO FINISH**

Hand selected French Farmhouse Cheeses with house chutney, grapes and grilled baguette  
Classic Key Lime Pie and NY Style Cheesecake

*Please note all items on our launch menu are subject to change based on seasonal availability and your welcomed feedback.*