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PUBLIC
DINING ROOM
BALMORAL · SYDNEY
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Organic sourdough w/ olive oil or pepe saya cultured butter 7

RAW
CURED

Daily selection of australia's finest oysters served natural or w/ mignonette dressing 4.5

Hiramasa kingfish, buttermilk curd, pickled pineapple, ruby grapefruit, purple kale 28

Vodka & black sea salt cured salmon, black garlic emulsion, horseradish cream, romanesco cauliflower, mustard micro herbs 26

SMALL
PLATES

Fish rilette brioche, avocado mousse, lime, dill, salmon roe 10

Crispy skin bangalow pork belly, romesco, golden beetroot, sunflower seed dukkah 26

Pan fried scallops, fresh pea & truffle velouté, black fungi mushroom, watermelon radish, porcini powder 29

Confit grilled octopus, tomato medley, olive & pinenut salsa, chorizo, culantro aioli 27

Twice baked jensen's red washed rind & spinach soufflé, golden raisin, manchego sauce 27

Charcuterie - san daniele prosciutto, fennel salami, wagyu bresaola, house pickles, lavosh 29

Crispy flash fried calamari w/ smoked garlic aioli & lime 26

LEAVES &
HEIRLOOM
VEGETABLES

Heritage baby beetroots, pickled witlof, smoked mozzarella, sheeps yoghurt, anise myrtle 27

Heirloom zucchini, yellow squash, sugar snaps, toasted almonds, cucumber, mint & buffalo yoghurt, tasmanian pepper 19

White, purple & green asparagus, provençale sauce, comté cheese 18

Beans & broccolini, burned citrus & sage butter, smoked almonds 14

Darling mills leaf salad, zucchini, radish, lemon thyme dressing 14

Straight cut chips, smoked garlic aioli, thyme & rosemary salt 12

Pan fried kipfler & congo potatoes, sweet potato ribbons, port butter 14

LARGER
PLATES

Mussel pot, smoked fermented tomato sauce, thyme, elephant garlic, sourdough 37

Risotto, sun dried tomato, yellow squash, green zucchini & pickled radicchio, blue cheese 35

Grasslands eye fillet, asparagus, caramelised white cabbage, chive pommes dauphine, red cabbage purée, green peppercorn jus 48

Seafood spaghettini, clams, calamari, king prawn, broad beans, chilli, saffron 39

Lord nelson beer battered fish, thyme & rosemary chips, cajun tartare sauce 38

Pan fried cornfed chicken breast, chervil & kipfler mousse, baby spring vegetables, grains & seeds granola, chicken jus 39

Market fish, choy sum, celtuce, red mullet mousse, lemon gel, finger lime 42

Slow cooked lamb shoulder, dutch carrots, roasted kipfler & congo potatoes, mint salsa verde, jus 86 for two