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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 4.5ea
Hiramasa kingfish, buttermilk curd, pickled pineapple, ruby grapefruit, purple kale 28
Citrus cured petuna trout, zucchini flowers, charred compressed watermelon,
yuzu dressing, trout roe 27

SMALL
PLATES

Fish rilette brioche, avocado mousse, lime, dill, salmon roe 10ea
Grilled bangalow pork belly, bourbon & honey glaze, leek emulsion, pumpkin,
pickled walnuts 27
Pan fried scallops, corn & pineapple purée, preserved lemon aioli, anchovy powder 32
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 32
Crispy flash fried calamari w/ smoked garlic aioli & lime 26

LEAVES &
HEIRLOOM
VEGETABLES

Heirloom dutch carrots, spiced orange glaze, smoked goats curd, thyme honeycomb,
macadamia 18
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
Green beans, 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 & cocktail potatoes, anchovy butter, capers 15

LARGER
PLATES

Mussel pot, smoked fermented tomato sauce, thyme, elephant garlic, sourdough 38
Risotto, sun dried tomato, yellow squash, green zucchini & pickled radicchio, blue cheese 37
Grasslands eye fillet, white eggplant purée, crispy comté polenta, karkalla,
smoked garlic & spinach purée, red wine jus 49
Saffron linguine, scampi, fish, calamari, shellfish bisque, grey zucchini, basil,
elephant garlic 42
Lord nelson beer battered fish, thyme & rosemary chips, cajun tartare sauce 38
Duck breast, golden beetroot, charred leek, mango & eschallot purée, sage,
pedro ximénez duck jus 46
Cornfed chicken breast, confit pine, shiitake & swiss mushrooms, basil gel,
white coral mushrooms, chicken jus 39
Market fish, soubise, kombu sago, compressed onion, sea urchin emulsion, leek oil 42
Slow cooked lamb shoulder, dutch carrots, roasted kipfler & cocktail potatoes, port butter,
mint salsa verde, jus 88 *for two*