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**PUBLIC**  
**DINING ROOM**  
BALMORAL • SYDNEY

Organic sourdough w/ olive oil or pepe saya cultured butter 7

Burnt citrus spicy marinated olives w/ house made lavosh 9

SNACKS

Spiced soft shell crab on chilli & corn cracker, pico de gallo, avocado mousse 14ea

Kingfish ceviche, yuzu beurre blanc, pickled cucumber, corn, black garlic popcorn 12ea

Daily selection of australia's finest oysters from 5.5ea

Chardonnay cured trout, saffron asparagus, fennel & dill sauce, buckwheat crisps 28

Aromatic spiced beef carpaccio, pickled zucchini, goats cheese, tasmanian pepper, brioche 29

SMALL  
PLATES

Roquefort blue cheese & pear soufflé, spiced walnuts, brandy and french onion sauce 27

Pan roasted saffron SA king prawns, capsicum mascarpone mousse, fermented cucumber, crispy san daniele prosciutto, prawn chilli oil 29

Crispy flash fried calamari, black garlic, basil, pickled chilli, tomato sugo 26

Twice cooked bangalow pork belly, spiced fennel purée, pickled daikon & watermelon radish, honey pork crackling & vermouth jus 27

Charcuterie - san daniele prosciutto, fennel salami, wagyu bresaola, house pickles, olives, grilled focaccia 32

Heirloom tomatoes, burrata, grilled radicchio, grapes, vino cotto, buckwheat 24

LEAVES &  
HEIRLOOM  
VEGETABLES

Roman & green beans, anchovy & lemon butter, roasted macadamia 16

Darling mills leaf salad, heirloom cherry tomato, herbs, lime, sesame & honey dressing 16

Straight cut chips, burnt garlic aioli, smoked sea salt 12

Roasted king edward potatoes, pancetta, thyme butter 15

Selection of clams, mussels, garlic, fennel, citrus & coriander butter, grilled focaccia 42

Vialone nano risotto, spinach & queen olive pesto, buffalo feta, pistachio crunch, lemon oil 37

LARGER  
PLATES

Grasslands eye fillet, eggplant & truffle purée, mushroom duxelle croquette, red wine jus 49

Khorasan spiced spaghettini, alaskan crab, confit celery, chive, garlic & lemon olive oil 39

Lord nelson beer battered fish, smoked sea salt hand cut chips, tartare sauce 38

Market fish, corn & shellfish puree, smoked clam, almond foam, karkalla, ginger MP

Bangalow sweet pork tenderloin, polenta chip, caramelised jerusalem artichoke & horseradish puree, pickled walnut, prosciutto crisp, jus 39

Slow cooked pistachio & herb crusted lamb shoulder, orange glazed dutch carrots, zucchini, smoked ricotta, roasted king edward potatoes, mint salsa verde, jus 94 for two