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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 5ea  
Yellowfin tuna tartare, tarragon dressing, black truffle emulsion, radish, finger lime, avocado, brioche crisps 29

Citrus cured petuna trout, zucchini flowers, charred compressed watermelon, yuzu dressing, trout roe 27

SMALL  
PLATES

Soft shell crab on burnt brioche, chipotle aioli, gem cos, radish, pickled chilli 16ea

Grilled qld squid stuffed w/ 'nduja, buckwheat & piquillo peppers, jalapeño glaze, cucumber, labneh 27

Fish rillette brioche, avocado mousse, lime, dill, salmon roe 12ea

Pan fried scallops, leek & cilantro purée, caramelised fig, jamón & black garlic ash 32

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

Twice baked king island smoked cheddar soufflé, caramelised eschallot, soubise, pickled pear 27

Crispy skin bangalow pork belly, sweet potato & allspice purée, pickled red cabbage, petite pommes apples, celeriac crisp, worcestershire pork jus 27

Charcuterie - san daniele prosciutto, fennel salami, wagyu bresaola, house pickles, lavosh 32

LEAVES &  
HEIRLOOM  
VEGETABLES

Butternut pumpkin, toasted seeds & grains, pomegranate, yoghurt, spiced quince gel 19

Heirloom dutch carrots, spiced orange glaze, smoked goats curd, macadamia 18

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

Broccolini, 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

Dutch cream potato purée, smoked speck, shallots 15

LARGER  
PLATES

Mussel pot, smoked fermented tomato sauce, thyme, elephant garlic, sourdough 38

Risotto, caraway beetroot, marinated goats cheese, pickled golden beetroot, candied pumpkin seeds 37

Grasslands eye fillet, burnt carrot purée, kombu pommes anna, compressed onion, leek, rock samphire, pinot noir jus 49

Organic housemade ancient grain spaghettini, alaskan king crab, preserved lemon, chilli, almonds, fennel pollen 44

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

Duck leg tortelloni, shiitake & green tea broth, pear, fennel, baked smoked ricotta 42

Cornfed chicken breast, confit portobello, shiitake & swiss mushrooms, basil gel, white coral mushrooms, chicken jus 39

Market fish, broccoli & honey purée, caperberries, smoked mussel emulsion 44

Slow cooked lamb shoulder, roasted dutch carrots, potato purée, shallots, mint salsa verde, jus 88 *for two*