

## OYSTERS

*Freshly shucked served with lemon*

### Moonlight kisses 5ea

*Moonlight flat oysterage, batemans bay, nsw*

A high impact single seed oyster in a compact shell. Feeding on green sea lettuce giving a superb buttery finish

### Claire de lune bouton 5ea

*Moonlight flat oysterage, batemans bay, nsw*

Grown under carefully controlled conditions, begins life as a wild caught single seed, hand selected for special finish, exposed to southern ocean influence. An exquisite briny flavour

### Merimbula, nsw 4.5ea

*Rocks*

Grown in the crystal waters of the far nsw south coastline. A sublime creamy flavour

### Pambula river, nsw 4.5ea

*Rocks*

Very creamy oyster that tends to be smaller in size than other rock oysters

### Cromarty bay, nsw 4.5ea

*Rocks*

A large rock oyster coming from the mid-north coast of nsw. Soft colouring, mild salty flavours

## STARTERS

Candied walnuts, murray river salt 9

Marinated olives 9

Calamari fritti, smoked aioli, lime, soft herbs 26

Chicken liver parfait, port jelly, pain d'épices 27

Pork belly, pickled apples, hazelnuts, parsley puree, crackling 28

Roast scallops, carrot purée, sugar snaps 28

King prawns, gremolata, soft polenta, dill pickle 28

Citrus cured ocean trout, avocado, pickled cucumber, wasabi, rice crackers 27

Hiramasu kingfish carpaccio, radish, salmon roe, yuzu dressing 28

Yellowfin tuna tartare, cucumber, shallots, chives, house lavosh 27

WA grilled scampi, lime & chilli butter, fennel, shallot, daikon 36

Twice baked gruyère soufflé, pear caramel, bitter leaves, hazelnuts 26

## MAINS

Moreton bay bug, king prawns, scallop, market fish, diamond shell clams, confit tomato, almond emulsion, shellfish bisque 47

Cone bay barramundi fillet, cucumber velouté, brandade croquette, salmon roe, karkalla 39

Market fish, toasted fennel purée, yellow squash, truss tomato, dill oil, nasturtiums 39

Beef fillet, burnt eggplant purée, purple brussel sprouts, kalettes, truffle butter 47

Cornfed chicken breast, quinoa, charred corn, jamón bread sauce 39

Beer battered flathead, handcut chips, dill tartare, lemon 37

## TO SHARE

Slow cooked lamb shoulder, paris mash, heirloom carrots, mint pearls, salsa verde 85 for two

## PASTA & RISOTTO

Fresh house made tagliatelle, alaskan king crab, tomato concasse, baby zucchini, chilli 39

Beef bourguignon pappardelle, pangrattato, cavolo nero, parsley 29

Pumpkin risotto, sage, blue danish, broccolini, chilli 34

## LEAVES, VEGETABLES & SALADS

Raw seasonal vegetables, dill, citrus dressing 18

Beetroot variations, feta, candied walnuts, pepitas, almonds, beetroot yoghurt 26

Heirloom tomato, basil, burrata, caramelised balsamic dressing 26

## SIDES

Darling mills salad, radishes, lemon mustard vinaigrette 12

Broccolini, feta, roasted almond, balsamic dressing 12

Paris mash 11

Jerusalem artichoke, basil, sheep milk curd, lemon 13

French fries 11

Butter and green beans, bergamot dressing 11

Caramelised butternut pumpkin, puffed grains, sour cream 12

SAMPLE MENU, SUBJECT TO CHANGE

BYO Wednesdays 5 per person  
*BYO is not valid on any other day, with any other offer*

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