
PUBLIC DINING ROOM

BALMORAL · SYDNEY

LOCALS DO LUNCH

Please select one of the following

Steamed kinkawooka mussels, eschalot, parsley, anchovy butter, french fries w/ mussel salt

Twice baked french onion soufflé, cauliflower blossoms, aged comté sauce, caramelised fig, nasturtiums

Dukkah coated confit duck leg, braised du puy lentils & brunoise winter vegetables, orange glazed heirloom carrots

Roasted atlantic salmon fillet, jamon & shiitake dashi, organic red quinoa, sweet peas

TO DRINK

Please select one of the following

2018 barking hedge sauvignon blanc,
marlborough, nz (gls)
(additional glass of wine \$14)

2017 teusner 'wark family vineyard' shiraz,
barossa valley, sa (gls)
(additional glass of wine \$14)

Beer – james boags premium, corona, peroni

Still or sparkling mineral water (gls)
Soft drink (gls)

\$35.00

Available for lunch, Monday to Friday
(excluding bank & public holidays)

THERE'S ALWAYS ROOM FOR DESSERT..

Why not indulge in our signature dessert

1950's bathing cap bombe

coconut parfait, raspberry sorbet, dulce de leche,
burnt butter shortbread, toasted meringue, frilly bits
Perfect to share between two \$19

*Not valid in conjunction with the entertainment card,
PDR Birthday gift, Citibank dining or any other offer.*

Menu items subject to change