

2a the Esplanade
Balmoral Beach, Sydney

Lunch
Daily 12 PM – 3 PM

Dinner
Mon to Sat 6 PM – 9 PM

OYSTER BAR

Daily selection of Australia's finest oysters, served natural or w/ aged sherry mignonette dressing, shucked to order
7ea

PAMBULA - NSW

Rocks

Full plump oyster, minerality from the oceanic trace elements

WAPENGO LAKE - NSW

Rocks

Crisp, not overly creamy oyster w/ a subtle aftertaste

MERIMBULA- NSW

Rocks

Bold mineral taste on the palate, rich creamy finish

SEAFOOD PLATES

Boston bay mussels, smoked tomato, kale, elephant garlic, sourdough 36

Market fish, wilted greens, anchovy & shellfish stock, lemon balm MP

Charred spiced WA octopus, pomegranate, warm yoghurt, picco de gallo 48

Moreton bay bug, lemon & tarragon finger lime, herbs 64

En papillote goolwa SA pippies, miso, sage, tomato & olive focaccia 48

Whole grilled fish w/ burnt kombu, seaweed MP

SNACKS

Organic sourdough roll w/ red wine & eschalot butter 4ea

Marinated olives, house rye lavosh 12

Grilled SA king prawn, chilli jam 16ea

Moreton bay bug toast, kombu, white kimchi 16ea

Fish crudo, cucumber, meyer lemon, fish roe, rice cracker 12ea

Abrolhos island scallop on the shell, fish cream, chorizo 12ea

Sardinian tomato arancini, fontina, smoked mozzarella, gojugang 9ea

MEAT PLATES

1/2 spatchcock, smoked grains, ras el hanout ratatouille, roasting jus 39

Grasslands eye fillet, maple kumara, pomme anna, mushrooms, jus 59

CHARGRILL

Served w/ grilled lemon & selection of house infused mustards

Stone axe full blood wagyu sirloin 9 + marble score 200g w/ kombu butter 140

Dry aged o'connor premium black angus rib eye on the bone 500g w/ chimichurri 98

Manning valley pasture fed scotch fillet 250g w/ red wine jus 56

Champagne & tarragon dijon

Bourbon & honey wholegrain

Dark ale & garlic hot english

SMALL PLATES

Calamari, fish skin salt, wasabi aioli 29

Hiramasu kingfish ceviche, grapes, cucumber, onion, chilli, sweet soy 32

Limoncello cured ocean trout, onion jam, lumpfish, brik crisp 30

Twice baked gruyère soufflé, fennel, apple 32

Scallops, caramelised garlic & brioche puree, meyer lemon, tarragon 32

BBQ berkshire pork belly, sauerkraut, apple, horseradish remoulade 32

CURED MEATS

Served w/ pickles, house focaccia

Wagyu bresaola (30g) 16

Jamon iberico de bellota (30g) 30

Hot salami cotto (30g) 12

SHARING PLATES

LAMB SHOULDER

Pistachio & herb crusted w/dutch carrots, kipfler potatoes, mint salsa verde, roasting jus 110

LIVE SOUTHERN ROCK LOBSTER

Served w/ smoked sardianian tomato rice, lemon myrtle, chilli (*whole 1KG*) 295

PASTA + GRAINS

Our pasta is made in house daily using organic stoneground flour

Tagliatelle, wild boar ragu, comte 32

Risotto, aka miso, chestnut & shemji mushrooms, garlic 39

Paella of calamari, king prawn, abrolhos scallop, boston bay mussels, rice crisp 52

Spaghettini coral trout, wild garlic pesto, jamon consumme 56

LARDER + SIDES

Darling mills salad, zucchini, radish, bergamot & tarragon dressing 16

Roasted heritage cauliflower, tzatziki, honey, grapes, almonds, dill 24

Crispy flash fried brussels sprouts, speck, cherry balsamic glaze 18

Heirloom beans, sweet shoyu & yuzu dressing, sichuan pepper, crispy elephant garlic 16

Twice cooked kipfler potatoes, rosemary, confit garlic 19

Heritage beets, stracciatella, radish, honey crouton, spiced balsamic 29

Shoestring fries, charred citrus aioli 14