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PUBLIC
DINING ROOM
BALMORAL · SYDNEY
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Organic sourdough mini loaf w/ pepe saya cultured butter or extra virgin olive oil 5

RAW
CURED

Daily selection of australia's finest oysters served natural or w/ lemon myrtle dressing 4.5
Tuna, jalapeño & finger lime, sweet soy dressing, pumpkin cracker 9ea
Hiramasa kingfish, yuzu ponzu, pickled daikon, nashi pear, heirloom radish, salmon roe 28
Cured petuna ocean trout, whipped horseradish, cucumber jelly, roe, granny smith 28

SMALL
PLATES

Sicilian barbeque king prawn, mint, burnt citrus 9ea
House made ricotta, j friends honey, berkelo foccacia 15
Lobster on toasted brioche, green apple, kohlrabi remoulade, avruga 13
Crispy skin pork belly, pickled apple, pumpkin, mustard seed jus 26
Grilled calamari stuffed w/ sobrasada, cous cous, piquillo peppers 27
Seared scallops, jerusalem artichoke, cumquat & cinnamon myrtle marmalade 28
Twice baked french onion soufflé, aged comté sauce, caramelised fig 26
Charcuterie - san daniele prosciutto, fennel salami, wagyu bresaola, manchego cheese, carta de musica 33

LEAVES
HEIRLOOM
VEGETABLES

Roasted beetroot, goats curd, sunflower seeds, fennel 24
Premium australian asparagus, pecorino, sauce vierge 14
Baked heirloom cauliflower, fioretto, tahini yoghurt, caperberries, almonds 19
Roasted pumpkin, organic grains & seeds, persian feta 19
Broad bean & pea risotto, 18 month grana padano, baby leek, pickled nettle 29
Darling mills salad leaves, avocado, blush tomatoes, squash, balsamic 14
Dutch cream fondant potatoes, house smoked ricotta 15
French fries, olsson sea salt 11

LARGER
PLATES

Market fish, agrodolce, broccoli, turnip fondant, preserved lemon
barramundi, cone bay 36
line caught snapper, nz 42
Steamed kinkawooka mussels, parsley, anchovy butter, french fries w/ mussel salt 36
Beer battered flathead, salt & vinegar handcut fries, tartare sauce 37
Slow braised wagyu beef ragù, hand rolled pappardelle, sage picada, pecorino 35
Roasted cornfed chicken breast, pearl cous cous, basil, brussels sprout, pomegranate 39
Whole flounder, sage, cape gooseberries, beurre noisette 43
Moreton bay bug, charred garlic shoots, lemon myrtle butter, finger lime MP
Grasslands eye fillet, confit honey parsnip, kumera, peas, pancetta 47
Slow cooked lamb shoulder, roasted vegetables, crispy fried potatoes, mint sauce 85 *for two*