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PUBLIC
DINING ROOM
BALMORAL • SYDNEY
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Organic sourdough mini loaf w/ pepe saya cultured butter 6

RAW
CURED

Daily selection of australia's finest oysters served natural or w/ champagne & finger lime dressing 4.5

Hiramasa kingfish, honey dew, pomegranate, miso chilli emulsion, buckwheat crisp 28

Tuna, jalapeño & finger lime, sweet soy dressing, pumpkin cracker 9ea

Harvey bay scallop, chorizo, cucumber, black garlic aioli 9ea

SMALL
PLATES

BBQ king prawn, mint, coriander, charred corn, fermented tomato salsa 10ea

Moreton bay bug, crostini, avocado hummus, raddichio, za'atar 13ea

Crispy skin pork belly, smoked apple puree, chestnut & sweet potato croquette 27

Pan seared scallops, purple carrot & orange purée, heirloom petit bush carrot, bergamot & wasabi gel, prawn oil 29

Twice baked truffle soufflé, porcini cream, confit swiss brown mushroom, compressed corella pear 28

Charcuterie - san daniele prosciutto, hot cantinpallo, wagyu bresaola, manchego cheese, lavosh 35

Heirloom cauliflower, sweetcorn yoghurt, baby corn, white anchovies, roasted hazelnuts 24

Beetroot carpaccio, baby beetroots, orange & ginger gel, goats cheese, salt bush candied walnuts 26

LEAVES
HEIRLOOM
VEGETABLES

Saffron risotto, pickled fennel, pistachio, basil oil, marinated goats cheese 34

Heirloom tomato, buffalo mozzarella foam, berry & native pepper vinaigrette 19

Beans & broccolini w/ balsamic, blue cheese & tarragon dressing, roasted almonds 14

Darling mills salad leaves, yellow squash, blush tomatoes, radish, balsamic 14

Pan roasted dutch cream potatoes, house smoked ricotta 15

French fries, olsson sea salt 11

Market fish, zucchini flower, brussel sprouts & preserved lemon, anchovy aioli, finger lime
blue eye cod, nz 44

salmon, tas 39

LARGER
PLATES

Shellfish pot - storm & diamond clams, pippies, mussels, fennel seeds, elephant garlic, sage, thyme w/ garlic & fennel ciabatta 48

Beer battered flathead, salt & vinegar handcut chips, tartare sauce 38

Slow braised wagyu beef ragù, hand rolled pappardelle, sage picada, pecorino 36

Pan fried organic chicken breast, toasted grains, hazelnut foam, charred corn, marinated red grapes 39

Whole flounder, lemon myrtle, karkalla, samphire, caper beurre noisette 42

Chilli spaghetti, cape moreton scarlet prawns, confit tomato, prawn bisque, seaweed 48

Grasslands eye fillet, andean sunrise potato & bone marrow purée, blue cheese cigar, leek, eschallot, mint salsa verde, red wine jus 48

Slow cooked lamb shoulder, roasted heirloom carrots, dutch cream potatoes, mint sauce
86 *for two*