

SNACK

House sourdough baguette with St David Dairy butter	5 pp
Marinated Mount Zero olives	9
Sydney Rock oyster with mignonette dressing	6 ea
Smoked ocean trout cigar	9 ea
Barrel aged anchovy & preserved lemon aioli	8 ea
Beetroot, whipped goat feta & walnut sablé	9 ea
Celery, salsa verde, parmesan custard & lavosh	9 ea
“Scotch egg”, quail egg, tomato relish, pork & fennel	14 ea

STARTER

Jonella farm corn tart	26
Shellfish bouillabaisse, musque de provence & yuzu	32
Baby octopus, confit potato, chorizo & espellette	25
Lamb sweetbreads, macadamia purée & saltbush	26
Duck liver parfait, spiced pear chutney & Parker House roll	25
Omnia house caviar with fromage blanc bavarois	50

MAIN

Ricotta gnudi, zucchini purée, pinenuts & river mint	44
Grilled blue eye, white beans, chorizo & green apple	48
Whole flounder, buerre noisette & lemon	MP
Choucroute garnie, pork belly, spicy sausage, fennel onion & sauerkraut	48
Lamb rump, Jerusalem artichoke, date & black walnut	48
Steak frites, tarragon emulsion & sauce Bordelaise:	
<i>Galiciana MB3+ sirloin</i>	62
<i>Blackmore MB9+ bavette</i>	70
<i>Sher Wagyu MB9+ sirloin</i>	90
Dry aged honey roasted duck for two	120
<i>Confit duck leg, black star cherry & tarragon</i>	
<i>*Please allow 45 minutes</i>	

SIDE

Blue Moon potato rosti, shallot, chive & sour cream	16
Green beans with saffron & lemon dressing	16
Leafy salad with herb dressing	16

DESSERT

Poached meringue, green apple & coconut granita	19
Liquid centre cheesecake with passion fruit sorbet	19
Tiramisu, savoiardi sponge, cacao nib & Tawny Port	19
Pink lady tarte tatin	19
Cheese trolley selection	44

OMNIA

