

S Y D N E Y N O W W O O

APPETISERS

Country Sourdough, Cultured Butter, Red Gum Salt	7	
	1/2 doz	1 doz
Sydney Rock Oysters: Finger Lime, Rice Vinegar	39	79
Upgrade Grilled Oyster, Wagyu Fat Dressing, Black Lime		+2ea

SNACKS

Tuna Tartlet Yellow Fin Tuna, Sheep's Milk Labneh, Bonito Gel, Furikake	14ea
Fried Zucchini Flower Comte Custard, Lemon Gel, Mountain Pepper	12ea
Spanner Crab Roll Compressed Apple, Yuzu Koshu, Salmon Roe, Sea Blite	11ea

GRILLED SNACKS

Pork Neck	16ea
Smoked Kombu Butter, Garlic Toun, Tomato Jam, Pickled Onion	
Abrolhos Scallop N'duja Vinaigrette, Finger Lime, Sesame Salt	14ea
Confit Chicken Skewer Shio Koji & Aleppo, Crispy Chicken Skin, Green Onion, Panzanella	15ea
Woodfired Prawns (2pcs) Taberu Rayu, Salted Shiso Tea, Sourdough	32

ENTREE

Kingfish Crudo Yuzu Honey, Pickled Fennel, Burnt Orange, Tarragon	27ea
Wagyu Tartare Nashi Pear, Fermented Turnip, Gochujang, Nori Chip	28ea
Woodfired Pumpkin Whipped Stracciatella, Peanut Chilli Sauce, Sunrise Lime	25ea
Duck Sausage Black Walnut Ketchup, Dessert Lime, Duck Jus	26ea
Charred Eggplant Goat's Labneh, Puffed Barley, Ginger Dressing	28ea

PASTAS

Corn Orzo, Corn Miso, Sourdough Crumb, Malt Vinegar Powder	24
Mushroom Raviolo, Duck Egg Yolk, Fermented Asparagus, Taleggio	32

WOODFIRED & MAINS

Grilled Murray Cod, Pickled Radish, Grilled Pea Puree, Salmon Roe, Dashi Beurre Blanc	52
Market Fish	MP
Dry Aged Rare Breed Berkshire Pork Tomahawk 650g, Calvados Jus	75
Dry Aged Lavender Honey Spiced Duck, Pickled Berries, Morello Cherry Gel, Juniper Duck Jus	120
David Blackmore Wagyu Blade 200g	64
MBS5+ Westholme Wagyu Striploin 600g	125
36 Day Dry Aged Hereford Rib Eye 800g Served With Kombu Butter & Wagyu Fat Dressing	189

SIDES

Fries, Kombu Salt	15
Sydney Common Leaves, Crispy Eshallot, Citrus Segments, Sesame Dressing	15
Roasted Carrots, Coffee Kombucha Glaze, Goat's Feta, Candied Pecans	18
Woodfired Sugarloaf Cabbage, Furikake, Garlic Chive Emulsion	18

Whilst we will endeavour to accommodate all requests, due to the nature of our kitchens, we cannot ensure all dishes will be free from allergen traces.
Please note a 1.95% surcharge applies to all credit card transactions. A 10% surcharge applies on Sundays and a 15% surcharge applies on public holidays.
An additional service fee of 10% applies to bookings of 8 people or more.