

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

A seasonal menu designed to share

TASTING TABLE | 110pp

Country Sourdough

Cultured Butter, Red Gum Salt

Kingfish Crudo

Yuzu Honey, Pickled Fennel, Burnt Orange, Tarragon

David Blackmore Wagyu Blade

Or

Woodfired Murray Cod

Tres Leches

Nectarine Compote, Hibiscus Sorbet, Davidson Plum

CURATED TABLE | 135pp

Country Sourdough

Cultured Butter, Red Gum Salt

Tuna Tartlet

Yellow Fin Tuna, Sheep's Milk Labneh, Bonito Gel, Furikake

Duck Sausage

Black Walnut Ketchup, Desert Lime, Duck Jus

Corn Orzo

Corn Miso, Sourdough Crumb, Malt Vinegar Powder

Westholme Wagyu Striploin 600g

Fries, Kombu Salt
Sydney Common Leaves

Tres Leches

Nectarine Compote, Hibiscus Sorbet, Davidson Plum

COMMON TABLE | 155pp

START

Country Sourdough

Cultured Butter, Red Gum Salt

Confit Chicken Skewer

Shio Koji & Aleppo Pepper, Crispy Chicken Skin, Green Onion,
Panzanella

ENTREES

Wagyu Tartare

Nashi Pear, Fermented Turnip, Gochujang, Nori Chip

Woodfired Grilled King Prawns

Taberu Rayu, Salted Shiso Tea, Country Sourdough

Corn Orzo

Corn Miso, Sourdough Crumb, Malt Vinegar Powder

TO SHARE

Westholme Wagyu Striploin 600g

Fries, Kombu Salt
Sydney Common Leaves

DESSERT

Tres Leches

Nectarine Compote, Hibiscus Sorbet, Davidson Plum