

MARKET MENU

Sydney Common Market Menu 150 Sommelier's Pairing 95

Oysters 39 (1/2 doz) / 78 (1 doz)

Sydney Rock Oysters, Finger Lime, Rice Vinegar

Country Sourdough, Cultured Butter, Smoked Salt

Grilled Shark Bay Scallop, N'duja Vinaigrette, Sesame Salt

House Made Doughnut, Shiitake Mushroom, Parmesan

+ 2024 Domaine Naturaliste 'Discovery' Semillon Sauvignon Blanc 16

Pink Snapper Crudo, Tarragon, Nashi Pear, Ponzu

Beetroot, Buffalo Curd, Citrus Salad

+ 2024 Brokenwood Semillon 18

Woodfired Grilled King Prawns, Chilli, Salted Shiso Butter

Chargrilled Romano Beans, Paprika Egg Yolk Sauce, Buckwheat Tea

+ 2022 Bernard Fouquet 'Cuvée de Silex' Chenin Blanc 24

Westholme Wagyu Striploin 600g

Fries, Kombu Salt

Sydney Common Leaves

+ 2023 Cirillo 'The Vincent' Centenarian Vine Grenache 18

Chef's Selection

+ 2015 De Bortoli Noble One Bortrytis Semillon 19

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.