

WARATAH

alto olives (v, gf)	8
sourdough roll, whipped cultured butter (veg, vo, gfo)	5pp
sydney rock oysters with rosella mignonette (gf)	7ea
potato scallops, raw scallop, tartare sauce (3pcs)(vo)	18
australian bay lobster roll, iceberg, mayo, ziggy's hot sauce	22
heirloom tomatoes, fig, black vinegar, native thyme (v, gfo)	20
raw albacore tuna, finger lime, radish, marjoram (gfo)	32
lamb cutlet, mint pesto, chicken jus (2pcs) (gf)	26
butterflied king prawns, lemon myrtle butter (2pcs) (gf)	30
brick chicken, honey gravy, saltbush (gf)	38
eggplant, oyster mushroom, davidson plum, grains (veg, gf, vegan on request)	28
steamed market fish, ginger, pippis, xo (gf)	44
220g westholme mbs5+ wagyu rump cap, diane sauce (gf)	55
fries, bush salt (v)	14
salad leaves, native raspberry dressing, eschallot (v, gf)	14
chocolate flan, amaro caramel, wattleseed (veg, gf)	16
plum sorbet, fig leaf gelato, davidson plum (v, gf)	14
fairy bread ice cream sandwich, sour honey (2pcs)(veg)	14

v = vegan, veg = vegetarian, vo = vegan option,

gf = gluten free, gfo = gluten free option



Please inform the wait staff of any dietary needs. Whilst all reasonable efforts are taken to accommodate dietary requests, we cannot guarantee that our food is allergen free. A discretionary 10% service charge is applied to all tables of 8+ guests. A standalone 10% pricing surcharge applies on Sundays and 15% on public holidays.



BANQUET MENU

\$89 PER PERSON

STARTERS

sourdough roll, whipped cultured butter
potato scallops, raw scallops, tartare sauce
+ sydney rock oysters with roseella mignonette \$7ea

ENTREE

raw albacore tuna, finger lime, radish, marjoram
heirloom tomatoes, fig, black vinegar, native thyme

lamb cutlet, mint pesto, chicken jus
+ butterflied king prawns, lemon myrtle butter \$15ea

MAINS

brick chicken, honey gravy
fries, bush salt
leaf salad, native raspberry dressing, eschalot

TO FINISH

plum sorbet, fig leaf gelato, davidson plum
+ fairy bread ice cream sandwich, sour honey \$7ea



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BANQUET MENU (VEGAN)

\$89 PER PERSON

STARTERS

sourdough roll, alto olive oil
potato scallions, tartare sauce

ENTREE

beetroot, watercress, walnut
heirloom tomatoes, fig, black vinegar, native thyme
oyster mushroom skewers, lemon myrtle

MAINS

bbq eggplant, oyster mushroom, davidson plum, puffed grains
fries, bush salt
leaf salad, native raspberry dressing, eschallot

TO FINISH

plum sorbet, fig leaf gelato, davidson plum



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