

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
buffalo mozarella, persimmon miso, rosella leaf (veg, gfo)	28
raw kingfish, smoked macadamia, muntries (gf)	32
butterflied king prawns, lemon myrtle butter (2pcs) (gf)	26
roast eggplant, bunya miso, honey, puffed quinoa (vo, gf)	20
lamb cutlet, mint pesto, chicken jus (2pcs) (gf)	28
steamed king george whiting, seaweed butter, zucchini (gf)	43
duck breast, hispi cabbage, davidson plum, huacatay (gf)	38
220g westholme mbs5+ wagyu rump cap, diane sauce (gf)	55
endive, blood lime, manchego, tangerine vinegar (veg, gf)	23
brussel sprouts, native thyme, yuzu (v, gf)	14
grilled leek, lemon aspen, finger lime (v, gf)	18
fries, bush salt (v)	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

sourdough roll, whipped cultured butter
potato scallops, raw scallops, tartare sauce
raw kingfish, smoked macadamia, mushrooms
+ sydney rock oysters with rosemary mignonette \$7ea

endive, blood lime, manchego, tangerine vinegar
lamb cutlet, mint pesto, chicken jus
+ butterflied king prawns, lemon myrtle butter \$15ea

duck breast, hispi cabbage, davidson plum
brussel sprouts, native thyme, yuzu
fries, bush salt

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

sourdough roll, alto olive oil
potato scallops, tartare sauce

beetroot, macadamia, muntries
grilled leek, lemon aspen, finger lime
endive, blood lime, tangerine vinegar

roast eggplant, bunya miso, davidson plum, puffed quinoa
brussel sprouts, native thyme, yuzu
fries, bush salt

plum sorbet, fig leaf gelato, davidson plum



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