

Planted in our Woollahra garden months ago, harvested this morning, ready for you right now.

To Begin

Wood fired focaccia, cherry tomato basil oil — 8

Sydney rock oysters | natural or celery granita, fresh lime — 25

Garden radish, roasted garlic, lemon — 12

Roasted baby corn, dill, pine nut — 14

Warm pastrami bun, English mustard, Chiswick pickle — 12

Small

Local beetroot salad, honeycomb, garden leaf — 19

Vannella stracciatella, capocollo, pickled green tomato — 20

Hirimassa kingfish, cucumber, salty ice plant — 24

Spanner crab salad, pea, mint — 25

Grilled baby octopus, tahini, rosemary, chick pea — 23

Grilled tiger prawns, pickled chilli, garden herbs — 24

House-made mortadella, frog skin melon, pistachio — 23

Smoked duck, broad beans, mango — 25

Chiswick steak tartare, crisp quinoa, quail egg — 25

Large

Ricotta dumpling, walnut, native greens — 30

Portobello mushroom, Israeli couscous, leek, parsley — 34

Roast chicken orecchiette, chilli, rappa — 36

Roasted Cone Bay barramundi, charred broccolini, water spinach — 36

Ora King salmon, beetroot, greens, crème fraiche — 38

Pork rump, baby fennel, rocket — 38

Hanging tenderloin, heirloom carrots, Café de Paris butter — 38

Share

Whole wood-roasted John Dory to share, cultivated mushrooms, succulents — 72

Whole roasted chicken to share, sugar snap peas, kipfler, tarragon — 66

Moran Family lamb shoulder to share, baby eggplant, chermoula — 74

On The Side

Chiswick garden salad — 11

Baby gem, semi-dried grape, pickled red onion — 14

Seasonal greens, lemon, pepper — 14

Chips, malt vinegar — 11

Grilled zucchini, harissa, pepper — 12

Desserts

Lemon and basil sorbet, blueberry — 17

Wood-fired pineapple, passionfruit, banana sorbet — 18

Strawberry shortbread, Chantilly cream — 18

Coconut parfait, cherry, cocoa nib — 18

Chocolate mousse, raspberry — 18

Cheeses

Cheese, quince, sourdough — 10 ea | 3 for 28

Holy Goat La Luna, Tarwin Blue,

Cabot Clothbound Cheddar

Collective Menu

Chiswick's Collective Menu is designed for groups of four or more and includes four courses designed for sharing. Each dish has been selected by Chiswick Head Chef Tom Haynes and Matt Moran and features some of Chiswick's favourites.

Wood fired focaccia, cherry tomato basil oil

Garden radish, roasted garlic, lemon

Roasted baby corn, dill, pine nuts

Local beetroot salad, honeycomb, garden leaf

House-made mortadella, frog skin melon, pistachio

Grilled baby octopus, tahini, rosemary, chick pea

Whole roasted chicken to share, sugar snap peas, kipfler, tarragon

Moran Family lamb shoulder to share, baby eggplant, chermoula

Lemon and basil sorbet, blueberry
Chocolate mousse, raspberry

— \$80 pp

Drinks Menu

Group Bookings