

—
PUBLIC
DINING ROOM
BALMORAL · SYDNEY
—

Organic sourdough w/ olive oil or pepe saya cultured butter 6

RAW
CURED

Daily selection of australia's finest oysters served natural or w/ mignonette dressing 4.5
Cured seared ocean trout, green olive & chilli tapenade, cucumber & capsicum relish,
crispy soba 26

SMALL
PLATES

Crispy skin bangalow pork belly, butternut riesling purée, burnt apple, chickpeas 26
Pan seared scallops, celeriac & stringybark honey purée, zucchini, karkalla, black garlic 29
Twice baked jensen's red washed rind & spinach soufflé, golden raisin foam 27
Charcuterie - san danielle prosciutto, fennel salami, wagyu bresaola, house pickles, lavosh 29
Crispy flash fried calamari w/ confit garlic aioli & lime 26

LEAVES &
HEIRLOOM
VEGETABLES

Heritage baby beetroots, pickled witlof, smoked mozzarella, sheeps yoghurt, anise myrtle 27
Heirloom & fioretto baked cauliflower, cumin & gruyère sauce, kale, prosciutto crumbs 24
Brussel sprouts, caramelised apple cider dressing, crushed hazelnuts 14
Darling mills leaf salad, black russian tomatoes, zucchini, radish, lemon thyme dressing 14
Straight cut chips, confit garlic aioli, thyme & rosemary salt 12
Dutch cream potato purée w/ bone marrow 14
Kent pumpkin, spaghetti squash, harissa goats curd, crispy capers, za'atar, hojiblanca 22

LARGER
PLATES

Bouillabaisse, market fish, calamari, diamond clams, mussels, prawn, white beans 49
Roasted kumara & leek risotto, eggplant, pickled walnuts, meredith farm goats cheese 35
Premium grasslands eye fillet, smoked beetroot & caraway purée, crispy purple kalettes,
duck fat confit celery, red wine jus 48
Tagliatelle, prawns, globe artichoke, sorrel pesto, semi-dried tomato, elephant garlic crisps 39
Slow braised beef cheek, saffron soft polenta, spiced carrots, lemon gremolata 39
Lord nelson beer battered flathead, thyme & rosemary chips, prawn & cajun tartare sauce 38
Pan fried truffle chicken breast, lentils, radicchio, jerusalem artichoke & porcini purée 39
Market fish, fennel & sweet potato purée, parsnip, preserved lemon, kale pesto 39
Slow cooked lamb shoulder, dutch carrots, dutch cream potatoes puree, mint salsa verde, jus
86 for two