

SERVICE MANUAL

DINING

ASK YOUR MECHANIC
FOR YOUR PREFERRED
OYSTER SERVICE

OYSTERS

Natural lemon.....	\$4ea
Mignonette jelly, foie gras.....	\$4ea
Smokey Soy truffle.....	\$4ea
Tempura, spicy egg mayo.....	\$27 half doz / \$54 doz

RAW SHARE

Snapper crudo, tomato, fennel, lemon, quinoa.....	\$16
Kingfish sashimi, white soy, pork dust.....	\$18
Fish n chip tartare, miso dressing.....	\$18
Tuna Tataki pickled garlic, horseradish.....	\$24
Beef carpaccio, soy vinegar, brioche crouton.....	\$16

SMALL SHARE

Pinzimonio fiore di buratta.....	\$12
Beetroot salad four ways, goats cheese, candied walnuts.....	\$15
Spinach ricotta ravioli w/ burnt sage butter.....	\$14
Stuffed zucchini flowers, persian feta, capers.....	\$14
Sweet eggplant miso gratin.....	\$16
Seared scallop, yuzu koshu garlic butter, pickled apple.....	\$18
Chicken liver parfait, fruit, pickles.....	\$14
Chorizo corn dog, dijon mayo.....	\$4ea
Pulled beef brisket sliders, soy garlic.....	\$9ea

Food allergy? Make sure you tell your mechanic!

Groups of 8 or more incur a 10% gratuity

Sorry, no split bills



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Our dishes are designed to be shared and will arrive to your table as prepared.

LARGE SHARE

Mussels, clams, chickpeas n cider.....	\$32
Crispy fried lemon sole, ponzu mayonnaise.....	\$26
600gm Grilled whole baby Snapper, red pepper, chorizo.....	\$34
Field mushroom risotto, king brown, truffle.....	\$24
700gm Organic half chicken w/ apple, onion vinaigrette.....	\$28
Slow cooked lamb shoulder, dijon gremolata.....	\$30 / \$58
800gm dry-aged Riverine ribeye, bearnaise.....	\$70
Crispy pork knuckle w/ soy seeded mustard.....	\$46

(Two dollars from every pork knuckle is happily donated to the Matthew Talbot Hostel in Woolloomooloo)

SIDES SHARE

Truffled mash.....	\$9
Grilled mushrooms w/ sweet sherry garlic.....	\$9
Iceberg salad w/ herb and blue cheese vinegar.....	\$7
Steamed peas and broccoli.....	\$7
Shoestring fries w/ aioli vinegar.....	\$7

SWEET'N CHEESE

Yoghurt pannacotta, chilled summer fruits.....	\$14
Liquid lemon cheesecake.....	\$14
The RSG Banana split, honey comb foam.....	\$14
Chocolate mousse, praline, marscapone ice cream.....	\$17
Imported cheese selection.....	\$10ea
Ask your mechanic about our dessert platters!.....	\$20 / \$80

