

AUTUMN LUNCH & DINNER

Rosebery

WHY NOT?

Summer Sun Fizz | 19

Beefeater gin, white peach, chardonnay, lemon, soda

Spicy Margie | 22

El Jimador Blanco, Cointreau, Scrappy's Fire Tincture Bitters, lime

2020 Frankly Bob 'White' Chardonnay, Sauvignon Blanc, Multi-Regional, NSW | 17

Travla 'Australia's Lager', 3.5%, AUS | 10, 14

BREADS & SNACKS

Fresh sourdough, whipped roast chicken skin butter or ras el hanout butter, burnt onion | 10

Korean fried cauliflower taco, gochujang, green onion, sesame (gf, df, vg) | 9 ea

Octopus taco, cabbage, guacamole, onion, pineapple hot sauce (gf, df) | 11 ea

King prawn tostada, guacamole, Spanish onion, chilli, charred corn (gf, df) | 11 ea

Wood fired flatbread, whipped chickpea, pomegranate, mint, almond, sumac (df, vg, n) | 16

Crispy fried halloumi, fermented garlic honey, lemon, chilli (gf, v) | 19

SMALLS

Sydney rock oysters, soy, ginger, eschalot dressing (gf, df) | 6.5 ea 36, 69

Stracciatella, nectarines, ox heart tomato, charcoal crumb (gf, v) | 24

Schezuan pepper & salt squid, roast chilli & lime, fried garlic, coriander (gf, df) | 25

Smoked beetroots, cashew cream, mint, jalapeño (gf, df, vg, n) | 21

Chicken liver parfait, grape chutney, charred sourdough | 22

Hiramasa kingfish ceviche, orange, mint, pomegranate, sumac (gf, df) | 25

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS

Surcharge of 10% on Sundays and 15% on public holidays will be applied. Card payments incur a 0.9% Surcharge.
Discretionary gratuity of 8% is applied to groups of 12 or more.

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SALADS

Soba noodle, mushroom & ginger dashi, kale, shiso, mint, coriander, beansprouts, furikake, sesame & chilli dressing (df) | 19

Superfood - broccoli, avocado, baby spinach, watercress, alfalfa sprouts, edamame, cauliflower, beetroot, flax seed, pomegranate dressing (vg, gf, df) | 19

Avocado & black rice poke, seaweed salad, pickled ginger, radish, shallot, cherry tomatoes, cucumber, red cabbage, yuzu ponzu dressing (vg, gf, df) | 20

ADD ON

+ tofu, halloumi | 5

+ poached chicken | 6

+ smoked salmon pastrami | 8

BIGS

Spit roast lamb, salsa verde, lamb jus (gf, df) | 48

Flat iron steak, salt & vinegar onions, bearnaise sauce (gf) | 45

Barramundi, lemongrass & ginger dashi, gai lan, furikake, finger lime, pickled wakame (gf, df) | 44

Cauliflower blossom, eggplant mesa'a'ah, black garlic tahini, tamarind labneh, preserved citrus, za'atar (vg, gf, df) | 29

Toasted fregola pasta, zucchini, charred corn, basil, parmesan crisp, chilli, pepita crunch (v) | 32

Peri peri glazed roast chicken, capsicum agrodolce, lemon, herb salad (gf, df) | 36

Wood fired snapper, whipped chickpea, rocket, sumac, sour onions (gf, df) | 42

SIDES

Baby cos salad, pangrattato, parmesan, herbs | 14

Charred corn, ricotta, preserved lemon, chilli (gf, v) | 14

Crispy potatoes, confit garlic butter, rosemary salt (gf, v) | 14

Grilled broccolini, cashew cream, sumac, mint (gf, df, vg, n) | 16

DESSERTS

Wood fired Basque cheesecake, peach, raspberry (gf, v) | 16

Dark chocolate mousse, honey macadamia, brown sugar ice cream, chocolate crack (gf, v, n) | 16

Szechuan pepper roasted pineapple, coconut & black sesame cream, lychee & chilli sorbet (vg, gf, df) | 16

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