

SUNDAY LUNCH

Rosebery

SMALLS

Sydney rock oysters, red wine mignonette (gf, df) | 6.5 ea 36, 69
Fresh sourdough, whipped roast chicken skin butter or cultured butter, smoked salt (v) | 10
Marinated olives, chilli, citrus, garlic, bay leaves (vg, gf) | 8
Hiramasa kingfish ceviche, citrus dressing, herbs, radish (gf, df) | 26
Charred octopus, corn puree, ruby grapefruit, smoked paprika (gf) | 25
Smoked pastrami king salmon, avocado mousse, shaved fennel, citrus salad (gf) | 25
Schezuan pepper & salt squid, roast chilli & lime, fried garlic, coriander (gf, df) | 25
Ox-heart & golden tomatoes, stracciatella, basil, pangrattato (gf, v) | 26
Sweet potato hummus, Ducks' hazelnut & almond dukkah, toasted bread (vg, df, n) | 18
Wood roasted halloumi, fermented garlic honey, chilli, za'atar (gf, v) | 19

SUNDAY ROASTS

Roast Milly Hill lamb shoulder, beef fat roasties, Yorkshire pudding, seasonal roast vegetables, braised red cabbage, sage & onion stuffing, minted gravy (gf on request) | 39
Roast grassfed beef sirloin, beef fat roasties, Yorkshire pudding, seasonal roast vegetables, braised red cabbage, sage & onion stuffing, beef gravy (gf on request) | 39
Roast pork, beef fat roasties, Yorkshire pudding, caramelised apple, seasonal roast vegetables, braised red cabbage, sage & onion stuffing, grain mustard gravy | 39

ADD TO ANY ROAST + pigs in blankets (2pcs) | 7 + cauliflower cheese | 6 + Yorkshire Pudding | 3

BIGS

Chermoula roast chicken, sweet & sour capsicum, thyme chicken jus (gf, df) | 39
Miso glazed eggplant, tofu, bean shoots, coriander, spring onion, chilli & peanut (gf, df, vg, n) | 30
Barramundi, lemongrass & ginger dashi, furikake, finger lime, pickled wakame (gf, df) | 44
Casarecce pasta, salsa verde, sugar snap & snow pea salad, pecorino, pangrattato (v) | 32

SIDES

Crispy potatoes, confit garlic butter, rosemary salt (gf, v) | 15
Citrus salad, baby leaves, shaved fennel, pickled chilli, radish (gf, df, vg) | 15
Honey glazed pumpkin, goats curd, chilli oil, fried crumbs (gf, v) | 15
Wood roasted new season asparagus, lemon butter, toasted hazelnuts (v, n) | 15
Roast broccoli, almond cream, pickled chilli, almond, mint (gf, df, vg, n) | 16

DESSERTS

Dark chocolate mousse, chocolate brownie & hazelnut crunch, Davidson plum (gf, n) | 17
Marky's tiramisu, Brookies macadamia liqueur (v, n) | 17
Basque cheesecake, raspberry sorbet (v) | 16
Whipped coconut, lime sorbet, summer fruits, passionfruit crumb (vg) | 16

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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