

# WARATAH

alto olives (v, gf)	8
sourdough roll, whipped cultured butter (veg, vo, gfo)	5pp
sydney rock oysters, rosella mignonette (gf)	7ea
potato scallop, raw scallop, tartare sauce (3pcs)(vo)	18
avocado dip, crudites (v, gf)	12
australian bay lobster roll, iceberg, mayo, ziggy's hot sauce	22
brussels sprouts, native thyme, yuzu (v, gf)	14
grilled leek, lemon aspen, finger lime (v, gf)	18
fries, fancy chicken salt (v)	14
chocolate flan, amaro caramel, wattleseed (veg, gf)	16
persimmon sorbet, fig leaf gelato (v, gf)	14
fairy bread ice cream sandwich, sour honey (2pcs)(veg)	14
buffalo mozzarella, persimmon miso, rosella leaf (veg, gfo)	28
roast eggplant, bunya miso, honey, puffed quinoa (vo, gf)	20
raw kingfish, smoked macadamia, muntries (gf)	32
butterflied king prawn, lemon myrtle butter (2pcs) (gf)	26
'fish in a bag', seaweed butter, zucchini (gf)	43
duck breast, hispi cabbage, davidson plum, huacatay (gf)	38
lamb ramp, mint pesto, saltbush (gf)	36
600g westholme 5+ wagyu sirloin, diane sauce, fries, salad (gf)	120
endive, blood lime, manchego, tangerine vinegar (veg, gf)	23
brussels sprouts, native thyme, yuzu (v, gf)	14
grilled leek, lemon aspen, finger lime (v, gf)	18
fries, fancy chicken salt (v)	14

v = vegan, veg = vegetarian, vo = vegan option,

gf = gluten free, gfo = gluten free option



Please inform the wait staff of any dietary needs. Whilst all reasonable efforts are taken to accommodate dietary requests, we cannot guarantee that our food is allergen free. A discretionary 10% service charge is applied to all tables of 8+ guests. A standalone 10% pricing surcharge applies on Sundays and 15% on public holidays.



## BANQUET MENU

\$89 PER PERSON

sourdough roll, whipped cultured butter  
potato scallop, raw scallop, tartare sauce  
buffalo mozzarella, persimmon miso, roseleaf  
+ sydney rock oysters, roseleaf mignonette \$7ea

endive, manchego, blood lime, tangerine vinegar  
raw kingfish, smoked macadamia, mushrooms  
+ butterflied king prawns, lemon myrtle butter \$15ea

Lamb rump, mint pesto, saltbush  
brussels sprouts, native thyme, yuzu  
fries, fancy chicken salt

sorbet, fig leaf gelato  
+ fairy bread ice cream sandwich, sour honey \$7ea





## BANQUET MENU (VEGAN)

\$89 PER PERSON

sourdough roll, alto olive oil  
potato scallops, tartare sauce

beetroot, macadamia, muntries  
grilled leek, lemon aspen, finger lime  
endive, blood lime, tangerine vinegar

roast eggplant, davidson plum, puffed quinoa  
brussel sprouts, native thyme, yuzu  
fries, fancy chicken salt

sorbet, fig leaf gelato



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