

APPETISERS

Sonoma sourdough bread \$3.50
butter, olive and balsamic

Sicilian or Kalamata olives \$3.50 gf

ENTRÉE

Market oysters gf

\$5 each

\$27.00 ½ dozen

\$54.00 dozen

raspberry vinaigrette

Wagyu bresaola \$27 gf

marinated baby artichoke and goats cheese

Handmade egg fettucine \$25


Vine ripened tomatoes, basil and parmesan cheese

Seared scallops \$28 gf

beetroot ginger puree, purple tapioca and salmon roe

Heirloom tomato, watermelon salad \$19 gf
with feta cheese and extra virgin olive oil



Beefsteak tomato caprese salad \$23 gfV 
burrata, heirloom tomatoes, dried olives and basil

Caesar salad \$18 V

hens egg, anchovies and parmigiano reggiano

Add chicken \$5

Add tiger prawn \$10


MAIN

New Zealand king salmon \$38 gf
white polenta and sautéed lentils

Vialone nano risotto \$34 V
with wild mushrooms

Roasted berkshire pork rack \$49
hazelnut, celeriac puree, sautéed cavolo nero and shallots

Pan fried john dory \$45 gf
purple carrot orange puree, butter bean and champagne vinegar

Roasted chicken breast \$37 gf 
white bean, kale and mushroom

Grilled tajima wagyu beef top sirloin \$61 gf
Macquarie downs 500 days grain fed 8+marbling spicy kipfler potato and chinese broccoli leaves

Pan seared duck breast \$45 gf
port purple cabbage puree, brussels sprouts



Indicates a SuperFoodsRx™ dish. SuperFoodsRx powerfully pairs together whole foods to boost nutritional composition and flavours.

gf Indicates Gluten Free Item | V Indicates Vegetarian Item

Please inform your waiter if you have any special dietary requirements

Group dining menu required for groups of ten people or more | Ask your waiter for more information

Starwood Preferred Guest 10% off food & beverage bill up to eight people.

Star Privilege and Club Marriott members welcome

One card or voucher or one membership per meal period per table per party

Membership benefits not combinable.

SIDEDISHES

Coleslaw \$10 gfV

white raisin, fennel and sumac

Asparagus, lime \$10 gfV 

shaved parmesan

Roasted kipfler potatoes \$10 gfV

house made smoked butter

Creamed potato puree \$10 gfV

Roasted pumpkin \$10 gfV

hazelnut and honey

Garden salad \$10 gfV 

tomato, cucumber, onion and white balsamic

Broccoli \$10 gfV 

mustard dressing

DESSERT

Vanilla crème brulee \$15 gf

caramel and seasonal berries

Citrus berry symphony \$16 gf 

lemon sorbet and candied ginger

Normandy brie jouvence \$18

stone baked lavosh, walnut bread and honeycomb

Superfruit RX palette \$18 gf 

seasonal fruits and berries

Blueberry mousse \$16 gf

pineapple granita and raspberry jelly

Dark chocolate hazelnut slice \$18

caramelized banana and raspberries

Chocolate fondant \$18

*'please allow us 20 minutes to prepare the chocolate fondant'
passion fruit coulis, vanilla ice cream and honeycomb*

TO FINISH

Italian affogato \$18

espresso, vanilla ice cream and amaretto

Affogato \$12

espresso and vanilla ice cream



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