

S Y D N E Y  
N O W W O O

APPETISERS

|                                                        |               |
|--------------------------------------------------------|---------------|
| Country Sourdough, House Cultured Butter, Red Gum Salt | 7             |
|                                                        | 1/2 doz 1 doz |
| Appellation Sydney Rock Oysters (A)                    | 42 82         |
| Finger Lime, Rice Vinegar                              |               |
| Upgrade Grilled Oyster, Wagyu Fat Dressing, Black Lime | +2ea          |

GRILLED SNACKS

|                                                                    |      |
|--------------------------------------------------------------------|------|
| Pork Neck Skewer                                                   | 16ea |
| Garlic Tourn, Tomato Jam, Pickled Onion, Leek Ash                  |      |
| Woodfired Mushroom                                                 | 13ea |
| Sansho Pepper, Crispy Shallot, Salted Egg Yolk, Fermented Mushroom |      |
| Confit Chicken Skewer                                              | 15ea |
| Shio Koji & Aleppo, Crispy Chicken Skin, Green Onion, Panzanella   |      |
| Queensland Woodfired Prawns (A) (2pcs)                             | 32   |
| Taberu Rayu, Salted Shiso Tea, Sourdough                           |      |

SNACKS

|                                                |      |
|------------------------------------------------|------|
| Tuna Roll (A)                                  | 14ea |
| Bluefin Tuna, Bonito Gel, Furikake             |      |
| Smoked Eel (A) & Comte Croquette               | 13ea |
| Lemon Gel, Mountain Pepper Aioli               |      |
| Chicken Skin Crisp                             | 11ea |
| Whipped Cods Roe (A), Finger Lime, Fresh Herbs |      |

ENTREE

|                                                                    |      |
|--------------------------------------------------------------------|------|
| Kingfish Crudo (A)                                                 | 29ea |
| Yuzu Honey, Longhorn Pepper, Burnt Orange, Tarragon Emulsion       |      |
| Wagyu Tartare                                                      | 28ea |
| Fermented Turnip, Gochujang, Nashi Pear, Egg Yolk Sauce, Nori Chip |      |
| Charred Eggplant                                                   | 28ea |
| Goat's Labneh, Puffed Barley, Ginger Dressings                     |      |
| Duck Sausage                                                       | 26ea |
| Black Walnut Ketchup, Desert Lime Capers, Duck Jus                 |      |
| Woodfired Fremantle Octopus (A)                                    | 31ea |
| Nduja Butter, Riberry, Pickled Fennel, Hay Oil                     |      |

PASTAS

|                                                                                                          |    |
|----------------------------------------------------------------------------------------------------------|----|
| Uni Risotto, Squid Ink Koshikari Rice, Mussels, Crispy Leek, Tasmanian Uni, Fermented Asparagus Foam (A) | 38 |
| Cavolo Nero Spaghetti, Taleggio Cream, Ricotta Salata, Sourdough Mother Crumb                            | 33 |

WOODFIRED & MAINS

|                                                                                                    |     |
|----------------------------------------------------------------------------------------------------|-----|
| Grilled Riverina Murray Cod, Pickled Radish, Grilled Pea Puree, Salmon Roe, Dashi Beurre Blanc (A) | 56  |
| Local Market Fish (A)                                                                              | MP  |
| Dry Aged Victoria Duroc Pork Cutlet 500g, Calvados Jus                                             | 59  |
| Dry Aged Honey Spiced Duck, Pickled Berries, Morello Cherry Gel, Seasonal Greens, Juniper Duck Jus | 120 |
| Bannockburn Chicken, Watercress & Kabosu Chimichurri, Fermented Hot Sauce                          | 52  |
| 2GR Purebred Wagyu MB6-7+ Blade 200g                                                               | 75  |
| 36 Day Dry Aged Hereford Sirloin 400g                                                              | 120 |
| MBS5+ Westholme Wagyu Striploin 600g                                                               | 145 |
| Served With Kombu Butter & Wagyu Fat Dressing                                                      |     |

SIDES

|                                                                            |    |
|----------------------------------------------------------------------------|----|
| Fries, Kombu Salt, Black Garlic Aioli                                      | 15 |
| Sydney Common Leaves, Crispy Eshallot, Citrus Segments, Sesame Dressing    | 15 |
| Coffee Roasted Carrots, Coffee Kombucha Glaze, Goat's Feta, Candied Pecans | 18 |
| Woodfired Sugarloaf Cabbage, Furikake, Garlic Chive Emulsion               | 18 |

Whilst we will endeavour to accommodate all requests, due to the nature of our kitchens, we cannot ensure all dishes will be free from allergen traces.  
Please note a 1.95% surcharge applies to all credit card transactions. A 10% surcharge applies on Sundays and a 15% surcharge applies on public holidays.  
An additional service fee of 10% applies to bookings of 8 people or more.  
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