

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

A seasonal menu designed to share

TASTING TABLE | 110pp

Country Sourdough

House Cultured Butter, Smoked Red Gum Salt

Kingfish Crudo (A)

Yuzu Honey, Longhorn Pepper, Burnt Orange, Tarragon

Purebred Wagyu MB6-7+ Blade 200g

Or

Woodfired Murray Cod

Earl Grey Tres Leches

Earl Grey Crème Anglaise, Rhubarb, Dulce De Leche
Hibiscus & Davidson Plum Sorbet

CURATED TABLE | 135pp

Country Sourdough

House Cultured Butter, Smoked Red Gum Salt

Tuna Roll (A)

Yellow Fin Tuna, Bonito Gel, Furikake

Duck Sausage

Black Walnut Ketchup, Desert Lime, Duck Jus

Cavolo Nero Spaghetti

Taleggio Cream, Ricotta Salata, Sourdough Mother Crumb

Westholme Wagyu Striploin 600g

Fries, Kombu Salt
Sydney Common Leaves

Earl Grey Tres Leches

Earl Grey Crème Anglaise, Rhubarb, Dulce De Leche
Hibiscus & Davidson Plum Sorbet

COMMON TABLE | 155pp

START

Country Sourdough

House Cultured Butter, Smoked Red Gum Salt

Confit Chicken Skewer

Shio Koji & Aleppo Pepper, Crispy Chicken Skin
Ginger & Green Onion Gremolata, Panzanella

ENTREES

Wagyu Tartare

Fermented Turnip, Gochujang, Nashi Pear, Nori Chip
Egg Yolk Sauce, Chives

Woodfired Grilled King Prawns (A)

Taberu Rayu, Salted Shiso Tea, Country Sourdough

Cavolo Nero Spaghetti

Taleggio Cream, Ricotta Salata, Sourdough Mother Crumb

TO SHARE

Westholme Wagyu Striploin 600g

Fries, Kombu Salt
Sydney Common Leaves

DESSERT

Earl Grey Tres Leches

Earl Grey Crème Anglaise, Rhubarb, Dulce De Leche
Hibiscus & Davidson Plum Sorbet