



TO START

PiOiK Sourdough Whipped Butter	5
Martini Olives <i>GF/DF/VG</i> Garlic, Chilli	9
Black River Caviar <i>I</i> Jamón Potato Crisps, Crème Fraîche	38
Sydney Rock Oyster <i>GF/DF/A</i> Sunrise Lime Mignonette	7
Heritage Beetroot <i>GF/DF/VG/N</i> Macadamia, Blackberries, Candied Fennel	26
Line-Caught Wild Kingfish <i>GF/DF/A</i> Yuzu Kosho, Oscietra Caviar Vinaigrette	28
San Daniele Prosciutto <i>GF</i> Glasshouse Figs, Jersey Curd	29
Free Range Chicken Liver Parfait Pickled Blueberries, Sourdough Crumpet	27
South Coast Yellowfin Tuna <i>GF/DF/A</i> Ruby Grapefruit, Charred Cucumber, Sorrel	30
Hand Cut Wagyu Beef Tartare <i>GF/DF</i> Egg Yolk Jam, Cornichons, Fried Shallots	28
BTWN Chilled Seafood Platter <i>GF/DF/M</i> King Prawns, Sydney Rock Oysters, Yellow Fin Tuna Line Caught Kingfish, Spanner Crab Salad, Black River Condiments	99

MAIN

Roasted Cauliflower <i>GF/DF/VG/N</i> Tom Berries, Smoked Almonds, Sorrel	42
Lumache Alla Vodka <i>V/GFO</i> Stracciatella, Fermented Chilli, Lemon	40
Fraser Isle Spanner Crab Lasagna <i>A</i> Caviar, Caramelised Fennel Veloute	48
Grilled King Prawns (3) <i>GF/A</i> Dashi Butter, Finger Lime, Karkalla	48
Pan Roasted NSW Murray Cod <i>GF/A</i> Braised Leek, Caviar Veloute	62
Glazed Aylesbury Duck Breast <i>GF/DF</i> Duck Leg Sausage, Radicchio, Puy Lentils	56
Slow Roasted Lamb Shoulder <i>GF/DF</i> Kalamata Olive, Salsa Verde, Lamb Jus	60/98
Riverine MBS 2+ Beef Short Rib <i>GF/DF</i> Green Peppercorn, Garden Herbs, Horseradish	66

FROM THE GRILL

All served with House Mustards & Red Wine Jus	
200g Brooklyn Valley MBS 3+ Beef Tenderloin <i>GF/DF</i>	58
Tajima MBS 6+ Wagyu Striploin <i>GF/DF</i>	68
600g Kidman Premium MBS 4+ Grain Fed Ribeye <i>GF/DF</i>	135
500gm Westholme F1 MBS 7+ Wagyu Scotch Fillet <i>GF/DF</i>	150

SIDES

Baby Gem Lettuce Hearts <i>GF/DF/VG</i> Witlof, Shallots, Native Hibiscus Vinaigrette	14
Charred Broccolini <i>GF/DF/N</i> Romesco, Smoked Almonds	14
Fried Chat Potatoes <i>DF/VG</i> Rosemary Salt	14
Shoestring Fries <i>DF</i> Roasted Garlic Aioli	14

SET ME UP - \$99 PP

SNAKES

PiOiK Sourdough Whipped Butter
Martini Olives <i>GF/DF/VG</i> Garlic, Chilli
San Daniele Prosciutto <i>GF</i> Glasshouse Figs, Jersey Curd
Line-Caught Wild Kingfish <i>GF/DF/A</i> Yuzu Kosho, Oscietra Caviar Vinaigrette

MAIN AND SIDES

Glazed Aylesbury Duck Breast <i>GF/DF</i> Duck Leg Sausage, Radicchio, Puy Lentils
Lumache Alla Vodka <i>V/GFO</i> Stracciatella, Fermented Chilli, Lemon
Fried Chat Potatoes <i>DF/VG</i> Rosemary Salt
Baby Gem Lettuce Hearts <i>GF/DF/VG</i> Witlof, Shallots, Native Hibiscus Vinaigrette

DESSERTS

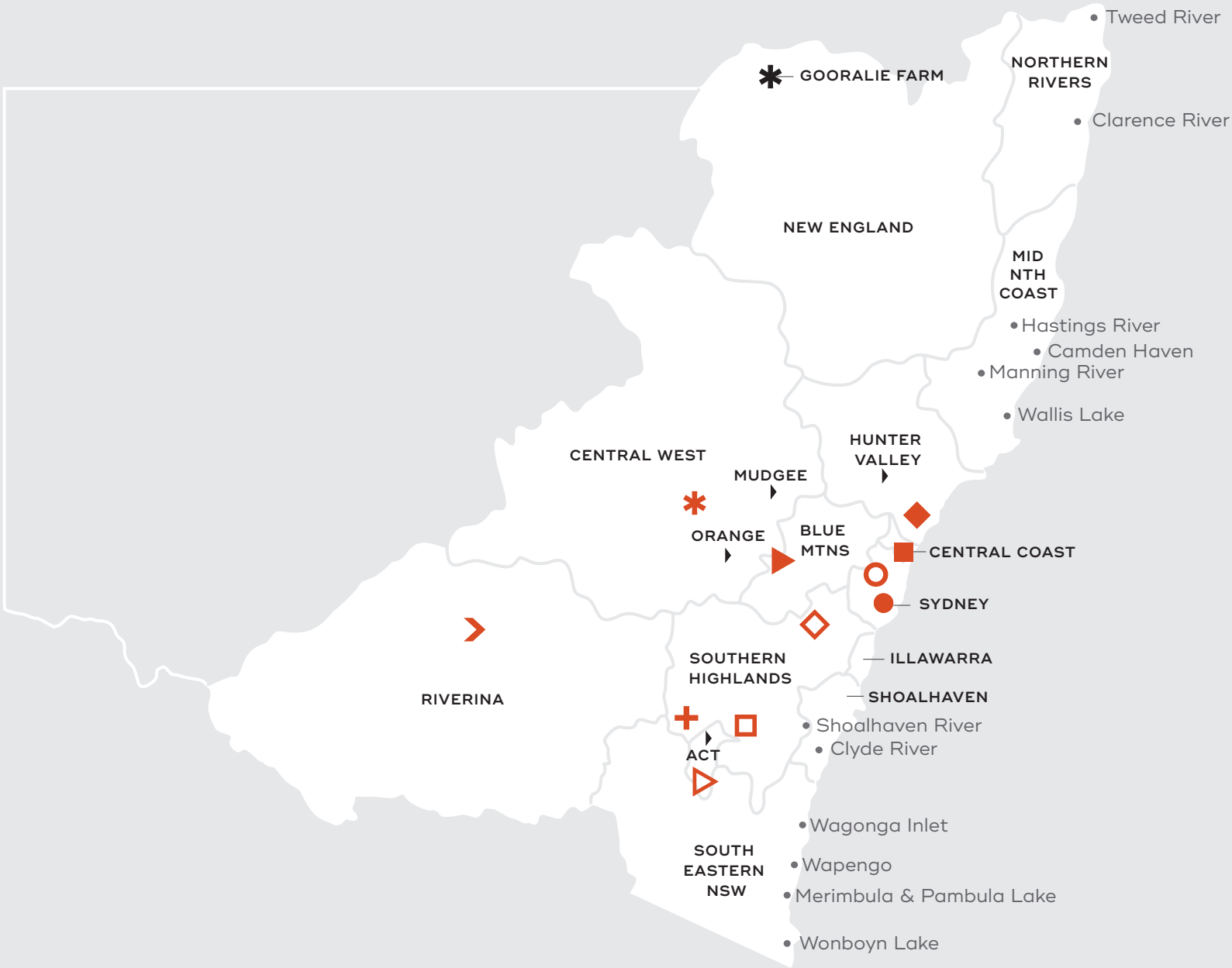
2am: dessertbar by Janice Wong

Snickers <i>GF/N</i> Textures of Caramel, Peanut Brittle, Caramel & Chocolate Mousse, Tonka Bean Ice Cream, Macadamia Tuile



BTWN revolves around the joy of sharing, allowing the finest local ingredients to tell their stories on the plate.

The menu is a celebration of provenance, spotlighting the best producers and artisans from ‘between the borders’ in New South Wales.



- Alto Olives, Crookwell
- Aquna Murray Cod, Griffith
- CopperTree, Budderoo
- Malfroys Gold Honey, Blue Mountains
- PiOiK Bakery, Pyrmont

- Spiralz Fermented Foods, Tuggerah
- The Fermentalist, CBD
- Vannella Cheese, Marrickville
- Tajima Wagyu Beef, Red Hill
- Tajima Wagyu Beef, Cudal

New South Wales Wine Regions