



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
- Martini Olives
- San Daniele Prosciutto
- Line-Caught Wild Kingfish

MAIN

- Glazed Aylesbury Duck Breast
- Lumache Alla Vodka

SIDES

- Fried Potatoes
- Baby Gem Lettuce

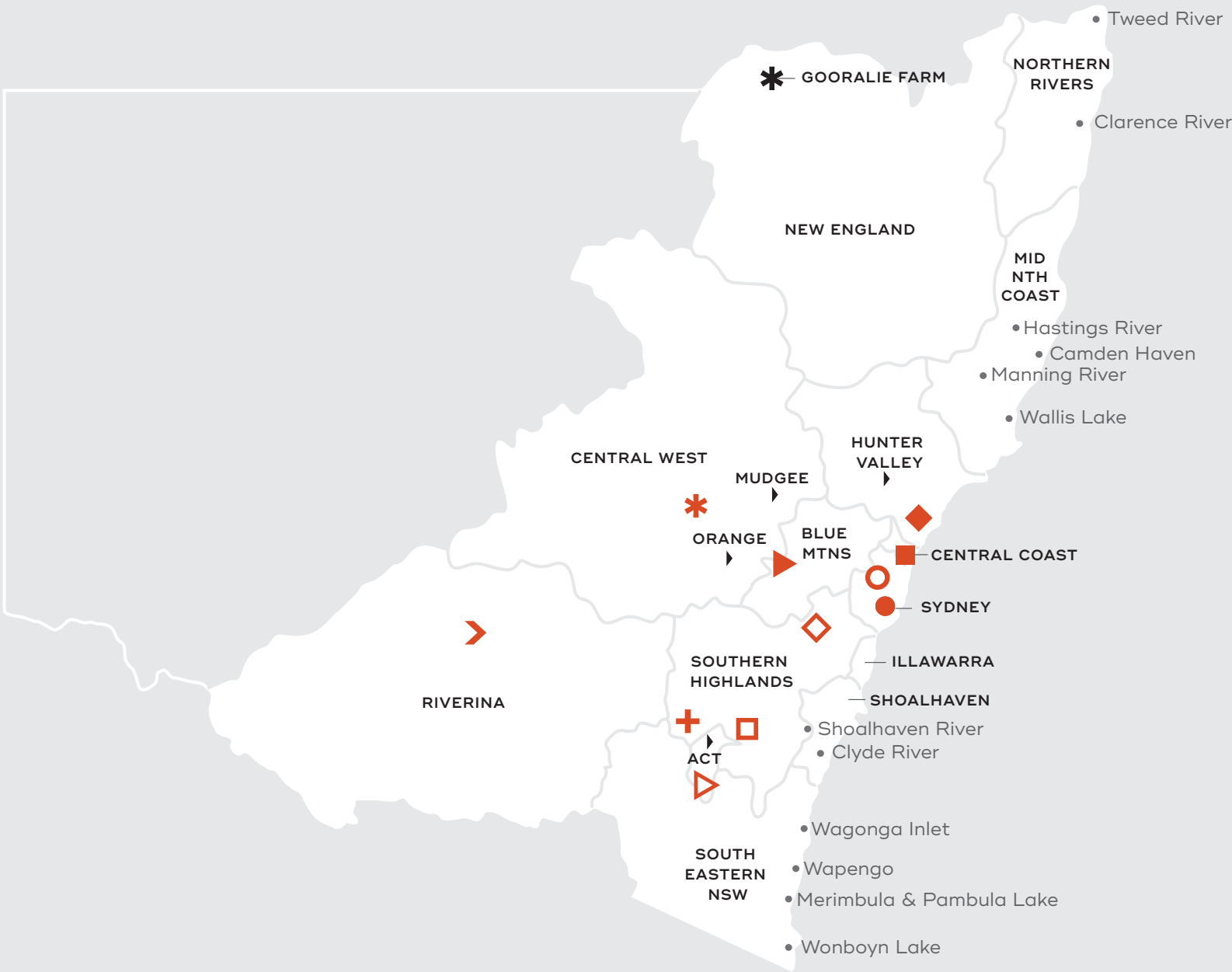
DESSERTS

- 2am: dessertbar by Janice Wong
- Snickers



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.



- Appellation Oyster Farms
- Arcadia Game Farm, Arcadia
- Alto Olives, Crookwell
- Aquna Murray Cod, Griffith
- CopperTree, Budderoo

- Malfroys Gold Honey, Blue Mountains
- PiOiK Bakery, Pyrmont
- Pepe Saya Butter, Caringbah
- Spiralz Fermented Foods, Tuggerah
- The Fermentalist, CBD

- Vannella Cheese, Marrickville
- ◆ Wollemi Duck, Wollemi National Park
- ▶ New South Wales Wine Regions