

Snacks

Grain Bakery Sourdough, Pepe Saya cultured butter, sea salt (v) 14
'AOC' Sydney Rock Oysters, verjuice mignonette (gf/df) 8ea
Marinated Mixed Olives, citrus (ve/gf) 14
Tempura Zucchini Flowers, chilli honey, pecorino, lemon (3) (v) 30
Fraser Isle Spanner Crab, fennel, nashi pear, chive, yuzu, brioche 16ea
NZ Snapper Tart, ginger, yuzu, shiso, pickled cucumber 15

Entrees

Heritage beetroot, rosella, orange, wasabi, stracciatella, pistachio, karkalla (v/n) 30
Asparagus, orange, basil, smoked almonds, tomato, sauce gribiche (df/v/n/gf) 30
Handmade Burrata, zucchini, mint, lemon, pickled currants, hazelnut (v/gf/n) 30
CopperTree Farms Beef Tartare, yuzu kosho, kombu, avruga, sesame crisp 34
Fremantle Octopus Carpaccio, olive, blistered grape, gochujang, bronze fennel, (df) 38
Ora King Salmon, golden kiwi, kombu vinaigrette, daikon, puffed wild rice (gf/df) 36
Split Yamba King Prawns, umami butter, Aleppo pepper (3) (gf) 36

Mains

Ravioli Ricotta e Limone, zucchini blossom, peas, mint, pine nut, lemon butter (v/n) 43
Moreton Bay Bug Casarecce, tomato, bottarga, shellfish bisque, pangrattato (df) 45
Cone Bay Barramundi, fennel & squash remoulade, buttermilk, spanner crab (gf) 49
Wollemi Duck Breast, macadamia, red cabbage, duck parfait, kunzea, duck jus (gf/n) 52
CopperTree Farms Fillet Steak Rossini, crouton, spinach, chicken liver parfait, jus 60
Roasted Eggplant, agrodolce, baba ghanoush, mint, pomegranate, vincotto (ve/gf/n) 42

House Specialties

1.2kg Junee Lamb Shoulder, salsa verde, pistachio, pomegranate, jus (gf/df/n) 125
1kg O'Connor Bistecca MBS3+, Cafè de Paris, jus (gf) 155
Please allow 30 mins for house specialties / subject to availability

Sides

Fries, aioli (v) 16
Mignonette Lettuce, chives, white balsamic dressing (ve/gf) 16
Heirloom Tomatoes, green olive, agrodolce, basil (ve/gf/n) 16
Coffee Roasted Carrots, buttermilk, yuzu kosho, pepitas (v) 16
Seasonal Market Greens, green goddess, pistachio (ve/gf/n) 16
Roasted Chats, EVO, herbs, sea salt (ve) 16

Taste of The Fenwick **\$95 Classic Shared Banquet** **(+) \$109 Premium Shared Banquet** Minimum 2 Guests

For the entire table to enjoy

Grain Sourdough, sea salt, extra virgin olive oil (ve)
Handmade Burrata, zucchini, mint, pickled currants, hazelnuts (gf/v/n)
NZ Snapper Tart, ginger, yuzu, shiso, pickled cucumber
(+) Fraser Isle Spanner Crab, fennel, nashi pear, chive, yuzu, brioche
-
CopperTree Farm Beef Tartare, yuzu kosho, kombu, avruga, sesame crisp
Heritage beetroot, rosella, orange, wasabi, stracciatella, pistachio, karkalla (v/n)
(+) Fremantle Octopus Carpaccio, olive, blistered grape, gochujang,
bronze fennel, lemon (df)
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Ravioli Ricotta E Limone, zucchini blossom, peas, mint, pine nut, lemon (v/n)
Cone Bay Barramundi, fennel & squash remoulade, buttermilk, spanner crab (gf)
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Mignonette Lettuce, chives, white balsamic dressing (ve/gf)
Roasted Chats, herbs, olive oil, sea salt (ve)
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'The Fenwick' Tiramisú (v/n)

(v) vegetarian (gf) gluten free (df) dairy free (ve) vegan (n) contains nuts

THE FENWICK

All Visa, MasterCard & American Express Cards will incur a 1.65% processing fee. All debit cards will incur a 0.55% processing fee. An 8% gratuity applies to group bookings, a 10% weekend surcharge applies on Saturday & Sunday, a 15% surcharge applies on all public holidays

Desserts

'The Fenwick' Tiramisú (n) 18

Valrhona chocolate parfait, caramel, banana, cacao nib, raspberry (v/gf/n) 20

Coconut, white chocolate, rhubarb, strawberry, almond, elderflower (gf/v/n) 18

Selection of house made sorbets (gf/ve) 16

Selection of Cheeses, homemade compote & crackers (n) 42

Affogato, frangelico (gf/n) 20

Virgin Affogato (gf/n) 14

Dessert Wines & Fortifieds

		Glass	Bottle
2023	Frogmore Creek Iced Riesling Coal River Valley, TAS 375ml	15	65
2023	Visner di Pergola – Montepulciano-Sangiovese-Cherry, ITA 750ml	14	114
2015	Cantine Dolianova Moscato DOC Sardegna, ITA 500ml	16	98
2008	Château Coutet – Sauternes 1er Cru Classé, FR 375ml	30	132
NV	Henriques & Henriques Finest Medium Rich 5Y Madeira, PRT 500ml	15	92
NV	Stanton & Killen 'Classic' 12YO Muscat Rutherglen, VIC 500ml	14	85
NV	Warre's Otima 20YO Tawny Port Douro Valley, PRT 500ml	20	162

Our Signature Dessert Cocktail

Espresso Fenwicktini 23

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A 10% weekend surcharge is applicable Saturdays & Sundays. A 15% surcharge applies on all public holidays.

thefenwick.com.au | @thefenwickbalmain | 2-8 Weston St, Balmain East

THE FENWICK