

## Snacks

- Grain Bakery Sourdough, cultured butter, sea salt (v) 14  
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  
Serie Oro Anchovies, stracciatella, piquillo pepper, olive oil (gf) 30  
Chicken Liver Parfait Tart, kumquat, pickled cucumber 15

## Entrees

- Heritage Beetroot, orange, wasabi, cashew cream, pickled shimeji, karkalla (ve,n) 30  
Handmade Burrata, zucchini, mint, pickled currants, hazelnuts (gf,v,n) 30  
CopperTree Farms Beef Tartare, yuzu kosho, kombu, avruga, sesame crisp 34  
Fremantle Octopus Carpaccio, olive, blistered grape, chilli, bronze fennel, lemon (df) 38  
NZ Snapper, kiwi, kombu vinaigrette, daikon, puffed wild rice (gf,df) 36  
Split Yamba King Prawns, umami butter, Aleppo pepper (3) (gf) 36

## Mains

- Ravioli Mascarpone, sweetcorn, zucchini blossom, pine nut, lemon (v,n) 43  
Moreton Bay Bug Casarecce, bottarga, bisque, pangrattato 45  
Cone Bay Barramundi, wilted greens, fregola, guanciale, spanner crab, sudachi 49  
Wollemi Duck Breast, macadamia, red cabbage, parfait, muntries, duck jus (gf,n) 52  
CopperTree Farms Sirloin, potatoes boulangere, oyster mushroom, tarragon jus (gf) 65  
Roasted Eggplant, agrodolce, babaganoush, mint, pomegranate, vincotto (ve,gf,n) 42

## House Specialties

- 1.2kg Junee Lamb Shoulder, salsa verde, pistachio, pomegranate, jus (gf,df,n) 129  
1kg O'Connor Bistecca MBS3+, Cafè de Paris, jus (gf) 159

*\*Please allow 30 mins for house specialties / subject to availability\**

## Sides

- Skin On Fries, aioli (v) 16  
Mignonette Lettuce, chives, tarragon 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, EVOO, herbs, sea salt (ve) 16

## Taste of The Fenwick

**\$95pp Classic Shared Banquet**  
**(+) \$109pp Premium Shared Banquet**

Minimum 2 Guests

For the entire table to enjoy

- Grain Sourdough, sea salt, cultured butter, sea salt (v)  
Handmade Burrata, zucchini, mint, pickled currants, hazelnuts (gf,v,n)  
Chicken Liver Parfait Tart, kumquat, pickled cucumber  
(+) Fraser Isle Spanner Crab, fennel, nashi pear, chive, yuzu, brioche  
-  
Fremantle Octopus Carpaccio, olive, blistered grape, chilli, bronze fennel, lemon (df)  
Heritage Beetroot, orange, wasabi, cashew cream, pickled shimeji, karkalla (ve,n)  
(+) CopperTree Farms Beef Tartare, yuzu kosho, kombu, avruga, sesame crisp  
-  
Ravioli Mascarpone, sweetcorn, zucchini blossom, pine nut, lemon (v,n)  
Cone Bay Barramundi, wilted greens, fregola, guanciale, spanner crab, sudachi  
-  
Mignonette Lettuce, chives, tarragon dressing (ve,gf)  
Roasted Chats, EVOO, herbs, sea salt (ve)  
-  
'The Fenwick' Tiramisú (v,n)

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

*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 holiday*

# THE FENWICK

## 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 (v,n) 18
- Selection of house made sorbets (gf,ve) 16
- Selection of Cheese, homemade compote & crackers (n) 42
- Affogato, frangelico (gf,n) 20
- Virgin Affogato (gf,n) 14

## Dessert Wines & Fortifieds

		Glass	Bottle
2024	Frogmore Creek Iced Riesling Coal River Valley, TAS 375ml	15	65
2023	Visner di Pergola – Montepulciano-Sangiovese-Cherry, ITA 750ml	14	114
2017	Cantine Dolianova Moscato DOC Sardegna, ITA 500ml	16	98
2019	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 Fenwickini 23

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

[thefenwick.com.au](http://thefenwick.com.au) | @thefenwickbalmain | 2-8 Weston St, Balmain East

# THE FENWICK