

AUSTRALIAN NATIVE DINNER AT THE FENWICK

Tuesday 14th April 2026

ADD: Optional Wine Pairing \$70

ADD: Coastal Orchard \$22

Salt Bush & Olive Vodka, Junmai Sake, apple, sea grape, saline-crisp-coastal

ADD: Sydney Rock Oysters, finger lime mignonette (gf/df) \$8e

NV House of Arras Blanc de Blancs, Multi-Regional, TAS

TASTES

Grain Bakery Sourdough, cultured butter, Murray River salt (v)
Paroo Kangaroo Tart, wattleseed, Davidson plum, saltbush, cured egg (df)

ENTRÉE

Coral Trout Crudo, lemon aspen, pickled muntries, karkalla, puffed wild rice (df/gf)

2024 Rockford Riesling, Eden Valley, SA

MAIN

Kurobuta Berkshire Pork Collar, Moreton Bay bug, bush tomato, fennel pollen, shimeji

2024 Mulline 'Sutherlands Creek' Pinot Noir, Mornington Peninsula, VIC

SIDES TO SHARE

Warrigal Greens, Geraldton wax, bunya nuts (vg/gf/n)
Roasted Yams, buttermilk, pepperberry (v/gf)

DESSERT

Desert lime, macadamia, white chocolate, roasted pineapple, manuka honey (v/gf/n)

2024 Frogmore Creek 'Iced Riesling', Coal River Valley, TAS

ADD: Bitter Bloom \$22

*Strawberry gum infused Campari, lemon myrtle, whey
Bitter-native berry-citrus*

Menus are subject to change without notice.

(v) vegetarian (gf) gluten free (df) dairy free (ve) vegan

All Visa, MasterCard & American Express cards will incur a 1.65% processing fee. All debit cards will incur a 0.55% processing fee. A 15% surcharge applies on all public holiday