

'THE ARTISTS DINNER'

AT THE FENWICK

Tuesday 12th MAY 2026

ADDITIONS

Grain Bakery Sourdough, cultured butter, sea salt (v) 14

Sydney Rock Oyster, verjus mignonette (gf/df) 8e

Fraser Isle Spanner Crab, fennel, nashi pear, chive, yuzu, brioche 15 ea

'Black River' Oscietra Caviar Tart, creme fraiche, chive 30ea

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1st Course

Moreton Bay Bug, gochujang, ginger, shimeji, lardo (gf,df)

2019 Tyrrell's 'Stevens' Semillon, Hunter Valley, NSW

2nd Course

NZ Hapuka, fennel, spanner crab, squash, buttermilk, purslane (gf)

2024 Pedestal Chardonnay, Margaret River, WA

3rd Course

Coppertree Farms Fillet Steak Rossini, croute, spinach, chicken liver parfait, jus

2021 Rockbare Shiraz, Barossa Valley, SA

4th Course

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

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

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