

ICONIC SRG VENUES **UP TO**
50% OFF

3-COURSE MENU & SIDES

\$62.50pp

AFTERGLOW SPRITZ \$16

Fellow Vodka, Seabourne After Dark Amaro, peach oolong, lemon, sparkling wine

MAIN SQUEEZE \$23

Patron Silver, Lillet Blanc, verjus, nasturtium, sparkling

ADDITIONS

Grain sourdough, cultured butter, sea salt (v) – 14

Alto Misto Olives, citrus (ve,gf) – 14

Sydney Rock Oysters, verjus mignonette (gf, df) – 8ea

Chicken Liver Parfait Tart, kumquat, pickled cucumber – 15ea

Fraser Isle Spanner Crab, fennel, nashi pear, chive, yuzu, brioche – 16ea

Serie Oro anchovies, stracciatella, piquillo pepper, olive oil – 30

Tempura Zucchini Flowers, chilli honey, pecorino, lemon (v) – 30

ENTRÉE

Chicken Liver Parfait, corella pear chutney, brioche

Handmade Burrata, zucchini, mint, lemon, pickled currants, hazelnut (gf, v, n)

Scallop Crudo, kimchi dressing, pickled cucumber, shiso (df)

MAIN

Charred Pork Collar, apple, black lentils, chard, currants, sherry sauce (gf)

Daintree Barramundi, fennel cream, spinach, ratatouille (gf)

Ravioli Mascarpone, peas, zucchini blossom, pinenut, lemon (v, n)

ADD: Fillet Steak Rossini, croute, spinach, parfait, medeira sauce +\$25pp

SIDES TO SHARE

Leaf Salad, tarragon dressing, chives (ve, gf)

Fries, aioli (v)

DESSERT

The Fenwick Tiramisu (n)

Lemon Parfait, sable, curd, crème fraîche, vanilla, meringue (v, n)

Selection of sorbets (ve, gf)

THE FENWICK

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