

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

ADDITIONS

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

Gordal olives, citrus (ve, gf) – 14

Sydney rock oysters, verjus mignonette (gf, df) – 8ea

Spanner crab, fennel, nashi pear, chive, yuzu, brioche – 16ea

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

Tempura zucchini flowers, chilli honey, pecorino (v) – 30

Chicken liver parfait tart, kumquat, pickled cucumber – 15

ENTRÉE

'Nduja & taleggio croquettes, basil mayo

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

Scallop crudo, kimchi dressing, pickled cucumber, shiso

MAIN

Charred pork collar, black lentils, chard, currants, sherry (gf, df)

Daintree barramundi, fennel cream, spinach, ratatouille

Ravioli mascarpone, peas, zucchini flower, pine nuts (v, n)

ADD: Fillet Steak Rossini +\$25pp

SIDES TO SHARE

Leaf salad, tarragon dressing (ve, gf)

Skin-on fries, aioli (v)

DESSERT

The Fenwick Tiramisu (n)

Lemon parfait, 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