

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

3-COURSE MENU & SIDES

\$62.50pp

**ADD** 3g WA Winter Black Truffle - 21

**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, madeira 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)

**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

**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. A 10% surcharge applies on weekends.

All debit cards will incur a 0.55% processing fee. A 15% surcharge applies on all public holiday