

## Snacks

Grain Bakery Sourdough, cultured butter, sea salt (v)	14
Alto Misto Olives, citrus (ve,gf)	14
Sydney Rock Oysters, verjus mignonette (gf,df)	8ea
Fraser Isle Spanner Crab, fennel, nashi pear, chive, yuzu, brioche	16ea
Serie Oro Anchovies, stracciatella, piquillo pepper, olive oil	14
Tempura Zucchini Flowers, chilli honey, pecorino, lemon (3) (v)	30
Chicken Liver Parfait Tart, kumquat, pickled cucumber	15

**[+21] Add 3g WA Winter Black Truffle**

## Entrees

Heritage Beetroot, orange, wasabi, cashew cream, pickled shimeji, karkalla (ve,n)	30
Handmade Burrata, fennel, blood orange, extra virgin olive oil (v,gf)	32
Coppertree Farm Beef Tartare, yuzu kosho, kombu, avruga, sesame crisp	34
Fremantle Octopus Carpaccio, olive, blistered grape, gochujang, bronze fennel, lemon (df)	38
Ora King Salmon Rillette, feijoa, pickles, roe, brioche	36
Split Yamba King Prawns, umami butter, Aleppo pepper (3) (gf)	36

## Mains

Potato Gnocchi, oyster mushroom, XO chicken broth, truffle (df)	43
Moreton Bay Bug Spaghetti, bottarga, bisque, tomato, preserved lemon	45
Steamed NZ Hapuka, braised leeks, fennel, peas, vongole, saffron emulsion (gf)	58
Wollemi Duck Breast, macadamia, red cabbage, duck parfait, muntries, duck jus (gf,n)	52
Coppertree Farms Eye Fillet, jerusalem artichoke, braised onions, brassicas, pepper sauce (gf)	65
Butternut Pumpkin, bergamot, labneh, raisin salsa, pomegranate, harissa oil, pepitas (v,gf,n)	43

### House Specialties

1.2kg White Pyrenees Lamb Shoulder salsa verde, pistachio, pomegranate, lamb jus (gf,df,n)	129
1kg O'Connor Bistecca MBS3+, Cafè de Paris, jus (gf)	159

*\*Please allow 30 mins for house specialties / subject to availability\**

## Sides

Leaf Salad, tarragon dressing, chives (ve,gf)	16
Romaine, Serie Oro Anchovie dressing, parmigiano, crouton	18
Coffee Roasted Carrots, buttermilk, yuzu kosho, pepitas (v)	16
Seasonal Greens, kimchi vinaigrette, almonds (ve,gf,n)	16
Fries, aioli (v)	16
Paris Mash, chive (v,gf)	18

### Taste Of Fenwick (Minimum 2 Guests)

#### **\$95pp Classic Shared Banquet • (+) \$109pp Premium Shared Banquet**

*For the whole table to enjoy*

Grain Bakery Sourdough, cultured butter, sea salt (v)
Handmade burrata, fennel, blood orange, extra virgin olive oil (gf, v)
Chicken Liver Parfait Tart, kumquat, pickled cucumber
(+) Fraser Isle Spanner Crab, fennel, nashi pear, chive, yuzu, brioche
Fremantle Octopus Carpaccio, olive, blistered grape, gochujang, bronze fennel, lemon (df)
Heritage beetroot, orange, wasabi, cashew cream, pickled shimeji, karkalla (ve, n)
(+) Coppertree Farm Beef Tartare, yuzu kosho, kombu, avruga, sesame crisp
Potato Gnocchi, oyster mushroom, XO chicken broth, truffle (df)
Steamed NZ Hapuka, braised leeks, fennel, peas, vongole, saffron emulsion (gf)
Leaf Salad, tarragon dressing, chives (ve, gf)
Fries, aioli (v, gf)
The Fenwick Tiramisú (n)

# THE FENWICK

(v) vegetarian (gf) gluten free (df) dairy free (ve) vegan (n) contains nuts All Visa, MasterCard & American Express Cards will incur a 1.65% processing fee. All debit cards will incur a 0.55% processing fee. An 8% gratuity applies to group bookings, a 10% weekend surcharge applies on Saturday & Sunday, a 15% surcharge applies on all public holidays.