

Snacks

Grain Bakery Sourdough, cultured butter, sea salt (v)	
Alto Misto Olives, citrus (ve,gf)	
Sydney Rock Oysters, verjus mignonette (A) (gf,df)	
Fraser Isle Spanner Crab, fennel, nashi pear, chive, yuzu, brioche (A)	
Serie Oro Anchovies, stracciatella, piquillo pepper, olive oil (l)	
Tempura Zucchini Flowers, chilli honey, pecorino, lemon (3) (v)	
Chicken Liver Parfait Tart, kumquat, pickled cucumber	
Add 2g WA Winter Black Truffle [+14]	

Entrees

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

Mains

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

House Specialties

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

Please allow 30 mins for house specialties / subject to availability

Sides

14	Leaf Salad, tarragon dressing, chives (ve,gf)	16
14	Romaine, Serie Oro Anchovie dressing, parmigiano, crouton (l)	18
8ea	Coffee Roasted Carrots, buttermilk, yuzu koshu, pepitas (v)	16
16ea	Seasonal Greens, kimchi vinaigrette, almonds (ve,gf,n)	16
14	Fries, aioli (v)	16
30	Paris Mash, chive (v,gf)	18
15		

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 Tiramis�� (n)

THE FENWICK

Seafood Origin (A) Australian (l) Imported (M) Mixed Origin (v) vegetarian (ve) vegan(gf) gluten free (df) dairy free (n) contains nuts (s) contains sesame. A 10% surcharge applies on weekends. A 15% surcharge applies on public holidays. All Visa, MasterCard & American Express cards will incur a 1.65% processing fee. All debit cards will incur a 0.55% processing fee.