THE FENWICK

7th BIRTHDAY

Wednesday 5th August 2026

3 Courses | $89pp
Optional wine pairings | $49pp

ADD ON:
Grain bakery sourdough, cultured butter,sea salt (v) 14
Sydney Rock Oysters, verjuice mignonette (gf,df) (A) 8ea
'Black River' Oscietra Imperial Caviar Tart, creme fraiche, chive (I) 25ea

SNACKS

Scallops sashimi, green apple wasabi & dill oil (gf,df) (I) ***2019***

Fraser Isle Spanner Crab, fennel, nashi pear, chive, yuzu, brioche (A) ***2023***

1st COURSE

Hiramasa Kingfish, corn, jalapeño, tiger's milk (gf,df) (A) ***2020***
2021 Tyrrell's 'Stevens' Semillon, Hunter Valley, NSW

2nd COURSE

O'Connor Sirloin, bone marrow, roasted onion, mushroom, black lentils, jus (gf)
2024 2024 Rockbare Shiraz, Barossa Valley, SA

3rd COURSE

Yuzu Cheesecake, cumquat, almond crumble (gf,n) ***2022***

2024 Frogmore Creek 'Iced Riesling', Coal River Valley, TAS

Menus are subject to change without notice.
(v) vegetarian (gf) gluten free (df) dairy free (ve) vegan
seafood index (A) australian, (I) international, (M) mixed
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