

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

3-COURSE MENU & SIDES

\$62.50pp

ADD 2g WA Winter Black Truffle - 14

ENTRÉE

Chicken Liver Parfait, corella pear chutney, brioche
Handmade Burrata, blood orange, fennel, extra virgin olive oil (gf, v)
Ulladulla Yellowfin Tuna, ginger, yuzu, shizo, puffed wild rice, wasabi (df)

MAIN

Confit Duck Leg, macadamia, red cabbage, muntries, jus (gf, n)
Daintree Barramundi, wilted greens, fregola, guanciale, sudachi (gf) (A)
Maccheroncini 'Cacio E Pepe', pecorino, black pepper, zucchini (v, df)
ADD: Fillet Steak Rossini, croute, spinach, parfait, madeira sauce +\$25pp
ADD: Wild Boar Ragu Maccheroncini, salsa verde, pistachio, parmesan (n) +\$10pp

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)

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

(v) vegetarian (gf) gluten free (df) dairy free (ve) vegan
Seafood Origin (A) Australian (I) Imported (M) Mixed Origin

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