

Snacks

Grain Bakery Sourdough, cultured butter, sea salt (v)	14
Alto Misto Olives, citrus (ve,gf)	14.5
Sydney Rock Oysters, verjus mignonette (A) (gf,df)	8ea
Fraser Isle Spanner Crab, fennel, nashi pear, chive, yuzu, brioche (A)	16
Chicken Liver Parfait, kumquat, pickled cucumber, brioche	16
Tempura Zucchini Flowers, chilli honey, pecorino, lemon (3) (v)	31
Abrolhos Island Scallop Tart, macadamia, fennel pollen, finger lime, karkalla (A) (n)	15

Entrees

Heritage Beetroot, orange, wasabi, kombu cream, shimeji, karkalla (ve)	32
Handmade Burrata, fennel, blood orange, extra virgin olive oil (v,gf)	34
Coppertree Farm Beef Tartare, yuzu kosho, kombu, avruga, sesame crisp (l)	36
Fremantle Octopus Carpaccio, olive, blistered grape, gochujang, bronze fennel, lemon (A) (df)	39
Ulladulla Yellowfin Tuna, stracciatella, pistachio, kohlrabi, geraldton wax (A) (n)	38
Split Yamba King Prawns, umami butter, Aleppo pepper (3) (A) (gf)	36

Mains

Potato Gnocchi, oyster mushroom, XO chicken broth, truffle (l)	44
Moreton Bay Bug Spaghetti, bottarga, bisque, tomato, preserved lemon (A)	46
NZ Blue Eye Cod, onion, speck, asparagus, cos, diamond clams, bergamot (l) (gf)	61
Wollemi Duck Breast, macadamia, red cabbage, duck parfait, muntries, duck jus (gf,n)	55
Westholme Wagyu Oyster Blade MBS4-5, celeriac, onion, mushroom, cavolo nero, pepperberry (gf)	69
Marinated Eggplant, labneh, raisin salsa, pomegranate, harissa oil, pepitas (v,gf,n)	44

House Specialties

1.2kg White Pyrenees Lamb Shoulder salsa verde, pistachio, pomegranate, lamb jus (l) (gf,df,n)	135
1kg O'Connor Bistecca MBS3+, Caf�� de Paris, jus (l) (gf)	165

Please allow 30 mins for house specialties / subject to availability

Sides

Leaf Salad, tarragon dressing, chives (ve,gf)	17
Caesar, serie oro anchovy dressing, parmigiano, crouton, cos (l)	18
Coffee Roasted Carrots, buttermilk, yuzu koshu, pepitas (v)	17
Snake Beans, kimchi vinaigrette, almonds (gf,n)	17
Shoestring Fries, sea salt, aioli (v,df)	17
Paris Mash, chive (v,gf)	18

Taste Of Fenwick (Minimum 2 Guests)

\$100pp Classic Shared Banquet • (+) \$115pp 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)
Abrolhos Island Scallop Tart, macadamia, fennel pollen, finger lime, karkalla (A) (n)
(+) Fraser Isle Spanner Crab, fennel, nashi pear, chive, yuzu, brioche (A)
Fremantle Octopus Carpaccio, olive, blistered grape, gochujang, bronze fennel, lemon (A) (df)
Heritage beetroot, orange, wasabi, kombu cream shimeji, karkalla (ve)
(+) Coppertree Farm Beef Tartare, yuzu kosho, kombu, avruga, sesame crisp
Potato Gnocchi, oyster mushroom, XO chicken broth, truffle (l)
NZ Blue Eye Cod, onion, speck, asparagus, cos, diamond clams, bergamot (l) (gf)
Leaf Salad, tarragon dressing, chives (ve,gf)
Shoestring Fries, sea salt, aioli (v,df)
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.