

MENU

TAPAS

Sydney Rock Signature Oyster - per piece	5.5
House baked focaccia + cultured butter + rosemary salt	10
Marinated olives	12
Salumi plate	26
La Boqueria Jamón Serrano + Salami Pamplona + Fuet Anís	
Anchovies + toast + pickles + lemon	16
Oven Baked Haloumi + Araluen peach + almonds + herb salad	22
Sashimi of Kingfish + ndjua + spiced mayo + yuzu + fennel	26
Prawn toast + Szechuan + sesame + corn - 4pcs	22
Jamon croquette + black garlic aioli - 2pc	14
Lamb ribs + yoghurt + honey & cumin - 2pc	18

LARGE

Pumpkin & mascarpone agnolotti + native pepper & chilli butter + parmesan	39
Blue Eye Cod + tomato & kaffir lime + gribiche butter	45
Harissa Spatchcock + heirloom cucumbers + wild rice + oaks ranch sauce	44
Lamb shoulder + charred spring greens + goats labneh + pepita brown butter	42
1kg T-bone steak + mustard brush + sea salt	96

SIDES

Shoestring fries + aioli + paprika	12
Joyce's leaves + lemon vinaigrette	14
Cauliflower gratin + parmesan + gruyere	16
Sugarloaf Cabbage + smoked eggplant + chilli + coriander + dukkha	16

SWEET

Chocolate Tart + ganache + macadamia praline + banana cream	18
Strawberry & Cinnamon Donuts + vanilla cream	16
Basque Cheesecake + dulce de leche	16

CHEESE

Two cheese + 12 month Manchego + Hunter Valley triple cream + fig + apple + lavosh	36
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