

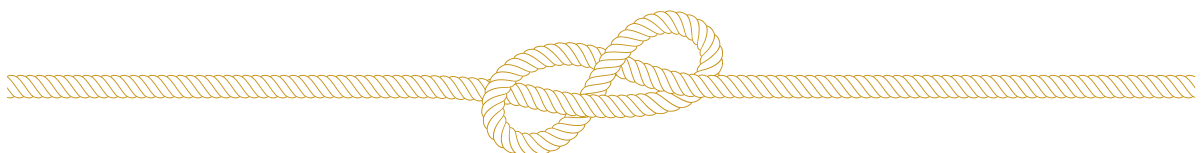


FIRST

Rock oyster, nori + cava mignonette	2022 Grosset Springvale Riesling, Clare Valley SA
Abrolhos Island scallops on the half shell, pine mushroom X.O	2023 Ghost Rock Summer Skins, Northwest Coast TAS
Blackmore steak tartare, blueberry, chili, Cantabrian anchovy, potato crisp	2023 Squadron by Small Island Pinot Noir, Regional TAS
Confit of King George whiting, black truffle, garlic emulsion, shallot	2021 Mongeard-Mugneret Coteaux Bourguignons La Superbe Gamay Pinot Noir, Burgundy FRA
Sake poached Morten Bay bug, kombu butter, dashi oil, shiso	2022 Sorrenberg Sauvignon Blanc Semillon, Beechworth VIC
Pyengana cheddar tart, muntrie jam, maitake oyster mushroom	2017 Stoney Vineyard by Domaine A Cabernets Blend, Coal River Valley
Pioppinno mushroom, raw beef, stracciatella, celeriac, olive	2021 Ceretto Aziende Viticola Piana Barbere d'Alba DOC, Piemonte ITL

SECOND

Glacier 51 Toothfish, kalettes, cacciucco sauce, carrot oil	2023 Pooley Chardonnay, Coal River Valley TAS
Bangalow pork pasta, pumpkin seed, confit tomato, calamansi, comte	2018 Ottomani Bianco Toscana IGT, Tuscany ITL
Copper tree beef fillet, kipfler potato, wagyu tail, baby gourds, barley miso béarnaise	2021 Michael Hall Mount Torrens Syrah, Adelaide Hills SA
Skull Island prawns, romanesco broccoli, Tasmanian wasabi, artichoke	2021 Les Fruits Rudy Chardonnay, Piccadilly Valley SA
Union Station lamb backstrap, beluga lentils, corn, pepper jus	2019 Domaine du Pas Saint Martin La Pierre Frite Cabernet Franc, Loire Valley FRA
Mount Cook alpine king salmon, rakkya onion, heirloom cauliflower, pecan butter	2023 Pooley Chardonnay, Coal River Valley TAS
King Edward potato dumpling, cheese consommé, confit onions V	2017 Clay Pot Wines Taurian Friulano Riesling Chardonnay Blend, Tamar Valley TAS



SHARE

Per 2 people - please allow 25 min - choice of 1 side dish

Blackmore MB9 wagyu flat iron 450g

2021 Izway Bruce Shiraz, Barossa & Eden Valleys SA

Dry aged Copper Tree rib eye 600g

2021 Michael Hall Mount Torrens Syrah, Adelaide Hills SA

Whole eastern rock lobster, saffron butter

2022 Pierrick Laroche Chablis, Burgundy FRA

SIDES

Dutch cream mash potato

Smoked romanesco broccoli, bagna couda, corn bread crumb

Baby cos, capers. Vannela mozzarella, walnut dressing V

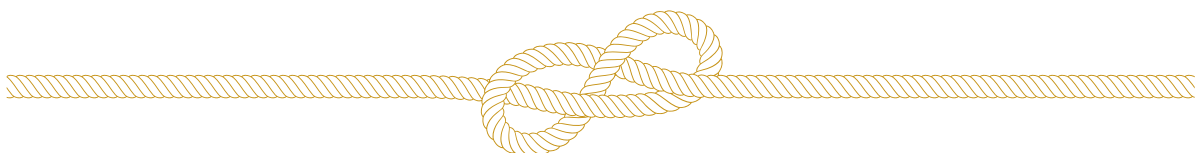
Local salad greens, fig, jamon vinaigrette V

Shoestring fries, herbes de provence salt

Indulge in an exquisite wine experience with our carefully curated glass selection, enhanced by the innovative Coravin system. Coravin allows us to pour exceptional wines by the glass without uncorking the bottle, utilising Argon.

Royal Sydney Yacht Squadron offers a modern Australian menu, sourcing sustainable produce, growers, and suppliers where possible.

We are happy to modify the menu to suit allergies and dietary requirements. Please let us know at the time of booking.





SELECTION OF CHEESES

with pecan biscuit, drunken apricots, Barossa bark, fig jam

One , Two , Three or Four

Le Dauphin double crème white mould FRA

Main Ridge capony goat semi hard VIC

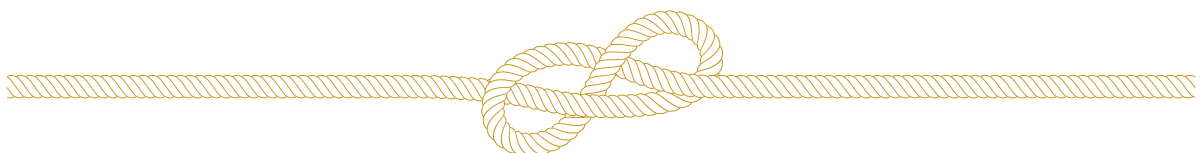
El Esparta cave aged manchego SPAIN

Le Marquis chevre bleu FRA

Massenez Liqueur de Poire William Golden
Eight, Alsace FRA (60ml)

OR

Francois Voyer Pineau des Charentes Blanc,
Cognac FRA (60ml)



DESSERTS

Bombe Alaska, coconut sponge, rhubarb, jersey milk ice cream, Arcane rum

2021 Terre à Terre Crayères Botrytis Sauvignon Blanc,
Wrattenbully SA

Quandong custard tart, wattle seed caramel

2018 Royal Tokaji Wine Company LH Tokaji, Tokaj HUN

Crepes suzette (for two – available evenings only)

2021 Heggie's Vineyard Botrytis Riesling, Eden Valley
SA

Zokoko malted rye chocolate cake, chantilly, davidson plum

NV Château Viranel Gourmandise Vin de Liqueur,
Languedoc FRA

Affogato, vanilla ice cream, espresso, and brookie's macadamia liqueur

ICE CREAM & SORBET

Two scoops

Dulce de leche ice cream

Vanilla bean ice cream

Callebaut chocolate ice cream

Calamansi sorbet

