

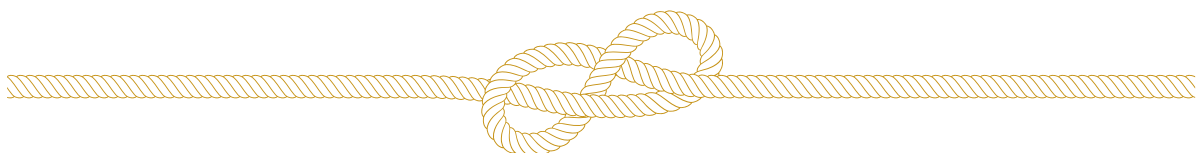


# FIRST

- 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
- Bermagui torched bonito, mangosteen, pickled garlic, black garlic broth ————— 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, muntie 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 steamed toothfish, sugar loaf cabbage, spiced bush tomato sauce, flatbread ————— 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, rakkyo 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

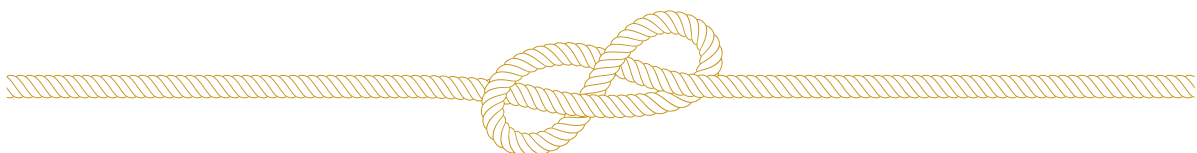
Local salad greens, fig, jamon vinaigrette V

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

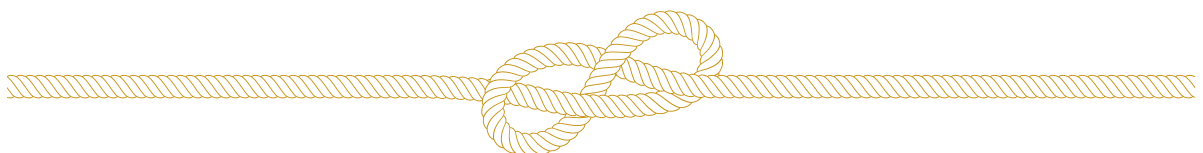
Le Marquis chevre bleu FRA

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

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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

