



FIRST

Rock oyster, nori + cava mignonette

2022 Grosset Springvale Riesling, Clare Valley SA

Blackmore steak tartare, blueberry, chili, Cantabrian anchovy, potato crisp

2023 Squadron by Small Island Pinot Noir, Regional TAS

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

SECOND

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

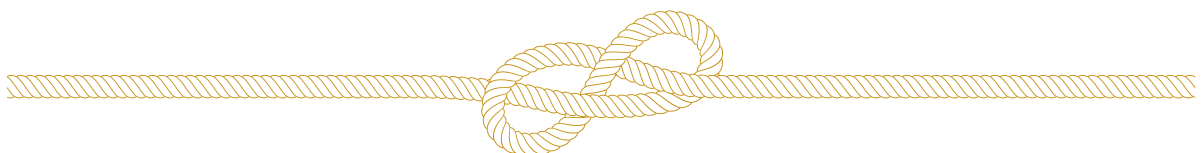
2021 Les Fruits Rudy Chardonnay, Piccadilly Valley SA

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

Blackmore MB9 wagyu flat Iron 450g

2021 Izway Bruce Shiraz, Barossa & Eden Valleys SA

Dry aged Copper Tree rib eye 600g

2020 2021 Michael Hall Mount Torrens Syrah, Adelaide Hills SA Vaulted Cellar Shiraz, Clare Valley 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, caper. vanilla mozzarella, walnut dressing V

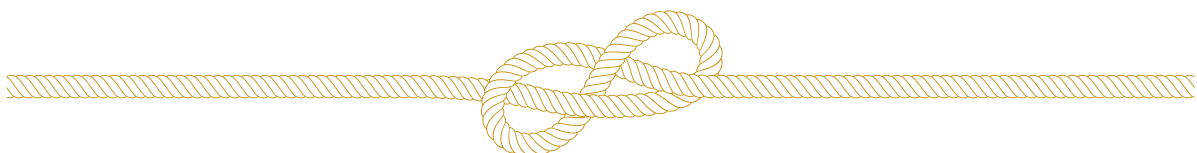
Local salad greens, carrot, shallot, dijon & guava vinaigrette V

Shoestring fries, herbs 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 walnut 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

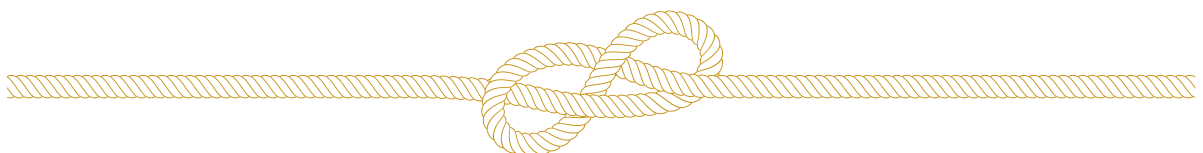
El Esparta Cave Aged Manchego SPAIN

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

Zokoko malted rye chocolate cake, chantilly, davidson plum

NV Château Viranel Gourmandise Vin de Liqueur,
Languedoc FRA

Affogato, vanilla ice cream, espresso, and brookies macadamia liqueur

ICE CREAM & SORBET

Two scoops

Dulce de leche ice cream

Vanilla bean ice cream

Callebaut chocolate ice cream

Calamansi sorbet

