

# THE WARATAH

## SET MENU

95

Enjoy four courses showcasing our favourite dishes

## A LA CARTE

sydney rock oysters, rosella mignonette	8ea
olives	8
focaccia, whipped cultured butter (2pc)	8
potato scallop, raw scallop, tartare sauce (3pc)	18
lemon aspen & avocado dip, farm vegetables, crostini	14
australian bay lobster roll, ziggy's green ant hot sauce	22
burrata, miso persimmon	24
crudo, finger lime, radish	32
grilled jersey cheese, figs, illy pilly, rooftop honey	26
mooloolaba prawns, fermented chili butter, dessert lime (4pc)	52
eggplant, tahini, salsa matcha, coriander	32
market fish, seaweed butter, bequino peppers	MP
half chicken, mushroom, bunya nut sauce	42
500g pork chop, black garlic, muntries	62
600g darling downs wagyu porter house, diane sauce	160
served with rocket salad & chips (allow 45 minutes)	
charred fioretti, native thyme, hazelnut	16
endive, grapefruit, sunrise lime, manchego	20
fries, chicken salt	14

## SUNDAY ROAST\*

38

weekly roast served with carrots, green beans, hasselback potato, yorkshire pudding and gravy

\*only available on Sunday, until sold out

# AFTER

quince, rhubarb, ooray plum cremeux, almond	16
fairy bread ice cream sandwich, honey buttercream (2pc)	16
sticky date pudding, butterscotch, amazake ice cream	18



2021 Fighting Gully Road Gros Manseng MoeIleux Beechworth, VIC	16
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Beechworth Bitters Amaro Range Talk to our bartenders to learn about our selection	16
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Brookies ‘Mac’ Liqueur – Macadamia and WattIeseed Northern Rivers, NSW	12
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Whisky of the Month Archie Rose Red Gum Cask Single MaIt Whisky	35
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Please inform the wait staff of any dietary requirements. A discretionary 10% service charge is applied to all tables of 8+ guests. A standalone 10% pricing surcharge applies on Sundays and 15% on public holidays.