

MEU JARDIM

### SYDNEY ROCK OYSTERS

Natural 4.5ea

Mignonette 5.5ea

Cucumber, horseradish, avruga 5.5ea

Charcoal mornay, salmon roe 5.5ea

Bloody Mary shooter 6.5ea

Baguette, pepe saya butter, chive, crème fraiche 12

### STARTERS

Kingfish ceviche, lime aioli, beer bread, avruga caviar 27

Roast beetroot tart, horseradish cream, goats cheese snow, herbs 21

Seared venison, raspberry, blackberry, lime cream 29

Escargot, garlic, butter, eschallots, white wine, baguette 28

Confit wings, scallops, mushrooms, cepe cream, truffled potato 26

Charcuterie, raspberry gel, mixed olive cornichon, baguette 25/44

### MAINS

Whole yellow belly flounder, kipfler potato, parsley, butter, lemon 47

Duck breast, parsnip, foie gras, popcorn, blueberry jus 48

Moules mariniere, onion, garlic, cream, parsley, baguette 42

Poulet Au Vinaigre, corn fed chicken breast, Jerusalem artichoke, tomato, garlic, vinegar, tarragon 39

Steak Au Poivre, tajima wagyu chuck tail Mbs+8, peppercorn sauce 74

Lamb shoulder, sauce verte, mint yoghurt, goats cheese, roast carrot, onion, beets 89

1.2kg Grass Fed 'pinnacle' Gippsland Tomahawk Mbs2+, roasted garlic, red wine jus 170

Add gold leaf for 60

### SIDES

Shoestring fries, aioli 10

Green beans, garlic, butter, almonds 16

Green salad, baby cos, iceberg, parsley, dill, tarragon, lemon Dijon dressing 12

### DESSERTS

"Meu Jardim", strawberry cream, white chocolate mousse coconut soil, white chocolate snow, twigs 18

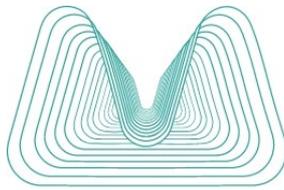
Torched lemon meringue pie 18

Creme brûlée, torsades a la cannelle 18

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Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten, and dairy. While all reasonable efforts are taken to accommodate dietary needs, we cannot guarantee that our food will be allergen free.

All credit card payments incur a 1.5% surcharge. Groups of 10 or more incur a 5% service fee. Sunday's and public holiday incur a 10% service fee.



MEU JARDIM

## BAR MENU

### SYDNEY ROCK OYSTERS

Natural 4.5ea

Cucumber, horseradish, avruga 5.5ea

Charcoal mornay, salmon roe 5.5ea

Mignonette 5.5ea

Bloody Mary shooter 6.5ea

Mixed olives 9

Bar nuts 9

Baguette, pepe saya butter, chive, crème fraiche 12

Crumbed camembert, pear, raspberry, radish 21

Salmon gravlax, pickled cucumber, chive, crème fraiche, salmon roe 27

Chateaubriand steak, sauce verte, shoestring fries 37

Shoestring fries, aioli 10

“Meu Jardim”, strawberry cream, white chocolate mousse, coconut soil, white chocolate snow, twigs 18

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