



## BENNELONG PRESENTS

THE RESTAURANT | THE TABLE | THE COUNTER

### THREE COURSE MENU

#### ENTRÉE

*Set*

Autumn salad of persimmon  
crisp white turnips, feta, oloroso caramel  
rye & hazelnuts

#### MAIN

*Choice of*

Eden dory  
garden greens & blossoms  
sudachi, kombu, parsley

Wagyu beef fillet  
caramelised cipollini onion, wasabi emulsion

Ravioli of heirloom pumpkin  
three milk curds, Sicilian style

#### SIDES

Dutch cream potatoes, sesame & seaweed butter  
Oak leaf lettuce, cabernet dressing

#### DESSERT

*Choice of*

The Chocolate Crackle

Pine lime

\$160 per person

#### ADDITIONAL COURSE

Australian Cheese  
\$30 per person



## BENNELONG PRESENTS

THE BAR

### BAR SNACK MENU

Sonoma bakery white sourdough, Tasmanian cultured butter

Warm olives

Roasted almonds & lime

Salame Norcia finocchiata  
pickled purplette onion, green olive butter

Roasted eggplant salad  
toasted fennel seed sourdough

Zucchini, goat's curd, pepita, hemp seed arancini

\$70 per person

### DESSERT SUPPLEMENT

Chocolate Crackle  
\$25 per person

Australian Cheese  
\$30 per person