



BENNELONG BAR FOOD

BAR SNACKS

House smoked Willunga almonds \$9

Mount Zero marinated olives \$9

Heritage whole wheat sourdough, Copper Tree Farms cultured butter
Two per serve \$7

Chestnut, truffle and shiitake arancini
Two per serve \$13

Wagyu bresaola, Montpellier butter,
pickled eschallot, sourdough crostini
Two per serve \$18

Prawn toast, fermented chilli
Two per serve \$18

Diced Mooloolaba yellowfin tuna,
preserved daikon, seaweed, anchovy aioli
\$29

Maremma duck pithivier
black garlic
Limited availability
\$22

Twice baked goats curd and Comté soufflé,
toasted hazelnuts, watercress
\$22

Australian cheeses
\$52

Chocolate Velvet, prunes, hazelnuts, holy Zabaione
\$35



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CAVIAR & OYSTERS

Black River Imperial Oscietra Caviar

10g - \$84

20g - \$168

30g - \$252

Sydney Rock oysters, lemon pepper granita

Half dozen \$54

One dozen \$108

CHAMPAGNE

NV Charles Heidsieck Brut Réserve

by the glass - \$39

Bottle - \$220

MV Krug 'Grande Cuvée 173ème' Brut

by the glass - \$88

Bottle - \$520