

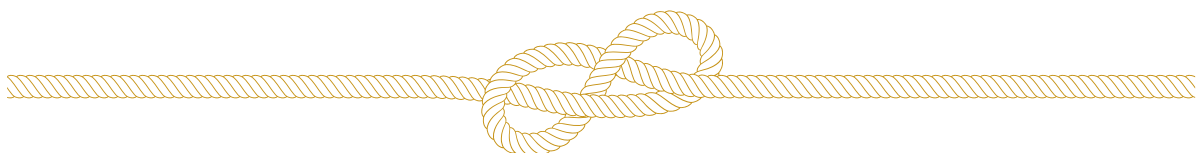


FIRST

Rock Oysters, white soy, peach	NV Daosa 6th Release Natural Reserve Brut, Piccadilly Valley SA
Abrolhos Island scallops on the half shell, seafood X.O	2023 Ghost Rock Cellar Rat White Blend, Northwest Coastal TAS
Fremantle Char Sui octopus, orange, chilli, silken curd	2021 Fabrizio Vella Cataratto Bianco, Sicily ITL
Blackmore wagyu Mb9 tartare, pear, salted egg sauce, brown rice vinegar, potato	2021 Les Fruits Gonzo Cinsault Grenache, Barossa Valley SA
Southern calamari crudo, sea urchin, green juice	2020 Vickery Watervale Reserve Riesling, Clare Valley SA
Comte cheese tart, leek, squash & soft herb salad (V)	2022 Marc Bredif Classic Vouvray, Loire Valley FRA
Rabbit rilette, burnt pickles, olive sourdough	2021 Sinapius Esmè Gamay, Pipers River TAS

SECOND

Skull Island prawn, Morten Bay bug, clam boule, tomato butter	2016 Scarborough Museum Release Semillon, Hunter Valley NSW
Copper Tree beef fillet, confit alliums, short rib ravioli, marrow	2021 Tyrrell's Wines Mother Shiraz, Hunter Valley NSW
Rock Flathead, spigarello, eggplant, Dijon mustard citrus sauce	2022 Marc Bredif Classic Vouvray, Loire Valley FRA
Lions Mane dumpling, chickpea miso broth, shishito, ice plant (V)	2022 Grace Kayakatake Koshu, Yamanashi Prefecture JPN
Maremma free range duck breast, Malfroys honey, shallot oil, black garlic, kombu	2019 Nuiton-Beauvois Maranges Bourgogne Rouge, Burgundy FRA
Steamed Glacier 51 Toothfish, yellow zucchini, lemon grass bouillon, curry oil	2022 Domaine Naturaliste Purus Chardonnay, Margaret River WA



SHARE

Per 2 people - please allow 25 min - choice of 1 side dish

Tajima MB9+ Scotch fillet 400g, whipped marrow

2021 Ceretto Aziende Vitivinicole Piana Barbera d'Alba
DOC, Piemonte ITL

Copper Tree Rib Eye 600g

2020 Sevenhill Vaulted Cellar Shiraz, Clare Valley SA

Whole Eastern Rock lobster, saffron butter

2022 Pierrick Laroche Chablis, Burgundy FRA

SIDES

Dutch cream Mash Potato

Smoked cauliflower, grape, tarragon, pickle chilli shallot

Heirloom tomato, stone fruit, parmesan oil

Local salad greens, fig, jamon vinaigrette

Shoestring fries, herbs de Provence salt

TASTING MENU

4 course - per table and evenings only

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.

