



FIRST

Rock Oysters, white soy, peach

NV Daosa 6th Release Natural Reserve Brut,
Piccadilly Valley SA

Fremantle Char Sui octopus, blood 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

Comte cheese tart, leek, squash & soft herb salad (V)

2022 Marc Bredif Classic Vouvray, Loire Valley FRA

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

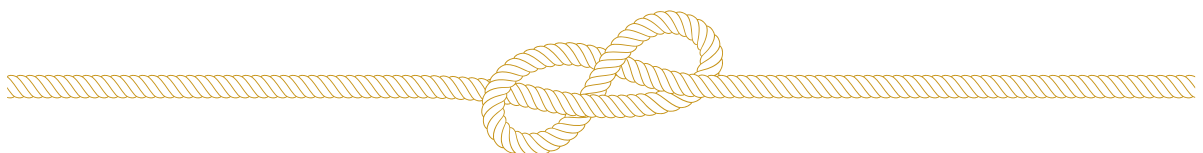
2021 Tyrrell's Wines Mother Shiraz, Hunter Valley
NSW

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



SHARE

Tajima MB9+ Scotch fillet 350 g, 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 chili shallot

Heirloom tomato, stone fruit, parmesan oil

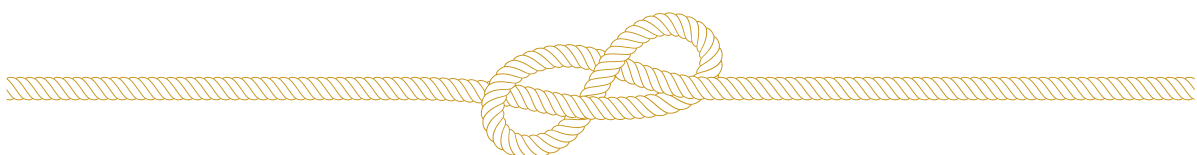
Local salad greens, fig, jamon vinaigrette

Shoestring fries, herbs de Provence salt

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.





SELECTION OF CHEESES

with walnut biscuit, drunken apricots, Barossa bark, fig jam

One , Two , Three or Four

L'Affiné au Chablis wash rind FRA

Jamberoo Mountain blue NSW

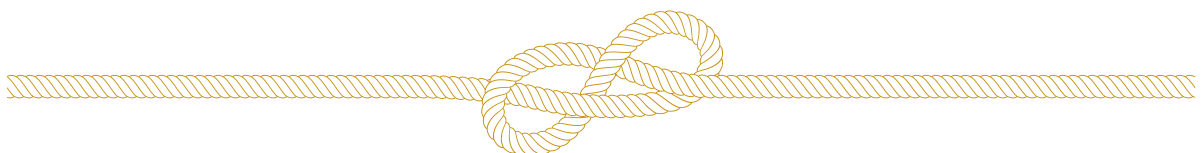
Testun al Barolo semi hard ITLY

Flannel Flower long paddock white mould VIC

Sevenhill First Planting Classic Topaque
(60ml), Clare Valley SA

OR

Osborne Very Sweet 1827 Pedro Ximenez
Sherry (60ml), Jerez ESP



DESSERTS

Sunrise Lime tart, fig, plum sesame, cajeta

2NV Chateau Viranel Gourmandise Cartagene Vin de Liqueur (60ml), Languedoc FRA

Affogato, vanilla ice cream, espresso

Brookies Macadamia Liqueur

ICE CREAM & SORBET

Two scoops

Blueberry & crème fraiche ice cream

Vanilla bean ice cream

Callebaut chocolate ice cream

Stone fruit & chai sorbet

