



THE ROYAL EXCHANGE OF SYDNEY
ESTABLISHED IN 1851

STARTER

Burrata, zucchini flowers, sorrel pesto

Spanner crab, flatbread, smoked crème fraiche

Ham hock terrine, pickled vegetables, grilled sourdough

Prawn cocktail, iceberg lettuce, avocado

Beef tartare, quail egg, house-made potato chips

Onion tart, gorgonzola, pear, herb salad

MAIN COURSE

Beef Wellington, potato terrine, red wine jus

Corn-fed chicken, mushroom, caramelised shallot

Pork belly, caraway cabbage, pork jus

Kingfish, steamed greens, seaweed butter

Blue-eye trevalla, prawn bisque, crispy leeks

Gnocchi, asparagus, calvo nero, peas

DESSERT

Sorbet & ice cream

Coconut, frozen meringue, honey

Chocolate mousse, honeycomb crumble

Vanilla crème caramel

Duo of cheese, lavosh, grapes, quince

Selection of petit fours