



THE ROYAL EXCHANGE OF SYDNEY
ESTABLISHED IN 1851

STARTER

Roasted tomato & stracciatella tart
Spanner crab, warm sourdough crumpet, herbs
Duck & fig terrine, malt vinegar onions
Prawns cocktail, avocado, toasted brioche
Kingfish carpaccio, citrus, finger lime
Beef tartare, quail egg, parmesan crisp
Sydney rock oysters, white balsamic granita

MAIN COURSE

Beef Wellington, cabbage, bone marrow jus
Pork Belly, glazed apples, walnuts & sage
Pan fried gnocchi, crispy kale, pea pesto, wood smoked scamorza
Corn-fed chicken, potato galette, brown butter
John Dory, charred greens, lemon butter sauce
Wild mushroom risotto, sage, parmesan
Lamb rump, peas, broad beans, goats curd

DESSERT

Strawberry cheesecake
Sticky date pudding, vanilla ice cream
Chocolate tart, brandy cream
Dulce de leche millefeuille
Duo of cheese, lavosh, quince