THE ROYAL EXCHANGE OF SYDNEY
ESTABLISHED IN 1851

STARTER

Spanner crab, prawn & avocado cocktail

Sydney rock oysters, apple granita, lemon *($12pp supplement)*

Roasted scallops, sweet corn, kale, white soy

Smoked buffalo mozzarella, heirloom tomato (v)

Beef tartare, harissa dressing, parmesan crisp

Pork terrine, pickled onions, mustard leaves

MAIN COURSES

Rainbow trout, butter-poached, mussels, seasonal vegetables

Beef Wellington, puff pastry, red wine jus

Organic chicken breast, leg croquette, cauliflower puree

Crisp pork belly, savoy cabbage, pork jus

Confit duck leg, celeriac & apple remoulade, duck sauce

Roasted pumpkin, asparagus, baby leeks, seaweed butter (v)

DESSERT

Brown butter chocolate mousse, hazelnut praline

Mango sorbet, fresh mango, champagne cream

Apple & pear tart, white chocolate crumble, vanilla ice cream

Selection of ice cream & sorbet

Duo of cheese, lavosh, quince, fig & raison bread