

BANGALAY DINING

DINNER MENU 6PM – 9PM

Sourdough with housemade butter or seaweed butter | 5 per serve

TO SHARE

Marinated Kangaroo Valley olives with thyme, mandarin peel, garlic | 8

Rock oysters with mignonette dressing | 4.5 each

Smoked chicken cigars, myrtle aioli, fine herb salad | 12

Sardines, fried sourdough, pickles, saffron custard | 12

ENTREE

Chicken wing, wombok, anchovy, cured egg yolk | 18

Sabago potato, macadamia, native thyme | 18

Kangaroo, bunya bunya, salt bush | 19

Spanish mackerel, fermented mandarin, daikon | 18

Spanner crab, fennel, apple, blackened blood lime | 22

MAIN

Pork loin, black barley, coffee, carrots | 36

Barramundi, turnips, wild fungi, wakame beef jus | 36

Wagyu topside, eggplant, oyster mushroom, kale | 38

Murray Cod, lemon aspen, nut milk, sea vegetables | 36

Organic cabbage, cheddar, saltbush, elderflower, walnuts | 32

SIDES | 10

Organic salad leaves, white balsamic | roast potatoes, rosemary |

Charred carrots, hazelnuts, thyme | seasonal vegetables