



OYSTERS AND CAVIAR

sydney rock or pacific oysters	7	royal baerii caviar bump	18
east 33 oysters	8	royal baerii caviar crostoli, taramasalata	29
with sunrise lime mignonette and lemon		10g golden oscietra caviar, potato rosti, creme fraiche	88
add caviar	12ea	30g golden oscietra caviar, potato rosti, crème fraiche	240

STARTERS

per piece

sonoma sourdough, coppertree farms butter	6	scallop ceviche, avocado, jalapeno, coriander	14
smoked carrot fritter, chickpea, black garlic	12	stuffed chicken wing, moreton bay bug, fermented chilli	15
éclair ‘carbonara’, black pepper, chive	14	coral trout, betel leaf, coconut, davidson plum	17
king prawn toast, saffron, truffle, nasturtium	14	tuna tartare, bone marrow, caper	19

GUÉRIDON SERVICE

finished tableside

beef tartare	36	roasted bone marrow	19
wasabi, mint, bagna cauda, leaves		charcuterie vinaigrette, salsa verde, crostini	
spanner crab	44	+ johnnie walker blue whisky luge	30
cucumber , lemon kosho, macadamia			

BONE MARROW & WHISKY LUGE

EARTH

stracciatella la stella latticini, nsw	29
roasted grape, fennel, pomegranate molasses	
roasted pumpkin salad ramarro farm, vic	29
cashew labneh, maple miso, radish	
ricotta gnocchi la stella latticini, nsw	48
sweetcorn, shiitake, black truffle	

LAND

with onion soubise, mustard service and sanderson blend olive oil

lamb backstrap 250g, toowoomba, qld	52
warilba organic lamb	
dry aged pork chop 350g, byron bay, nsw	58
rare-breed black berkshire caramelised apple	
dry aged half duck 400g, tennyson, nsw	79
wollemi ducks laphroaig 10yr whisky, mustard	
grass fed hanger steak, mbs 2-4 250g, gippsland, vic	62
o’connor beef	
grain fed scotch fillet, mbs 2 300g, gippsland, vic	72
o’connor beef	
wagyu rump cap, mbs 7 300g, southern queensland	89
westholme wagyu	
grass fed sirloin on the bone, mbs 4	110
500g, southern states, aus little joe beef	
grain fed rib eye on the bone, mbs 3	170
700g, tamworth, nsw jack’s creek beef	
dry aged t-bone mbs3	210
1kg, gippsland, vic brooklyn valley beef	

SEA

charred octopus fremantle, wa	46
kipfler potato, trout roe, sanderson xo	
dry aged coral trout 320g, cairns, qld	110
curry butter, grilled lime	
eastern rock lobster mafaldine 400g, bermagui, nsw	145
pancetta, cherry tomato, smoked dashi butter	

SIDES

darling mills leaves, eschallot, green tomato	14
white kimchi salad, ginger vinaigrette	14
potato rosti, saltbush	16
garlic mushrooms, hazelnut romesco, pangrattato	16
baby carrot, burnt honey, pistachio, ricotta salata	16
broccolini, smoked anchovy, cured egg	22

SAUCES

miso & roasted garlic	4
burnt jalapeno chimichurri	4
mushroom ketchup	4
red wine jus	4
three pepper sauce	4

ADD ON | 1/2 EASTERN ROCK LOBSTER 115



TERRAIN & TIDES SELECTION

available for 2 guests and above



EARTH
110PP

smoked carrot fritter
éclair 'carbonara'

sourdough
burrata
pumpkin salad

ricotta gnocchi
potato rosti
mixed leaves

strawberry tart
sticky date pudding



LAND
140PP

sourdough
smoked carrot fritter
éclair 'carbonara'

beef tartare

lamb backstrap
hanger steak
potato rosti
white kimchi

popcorn
sticky date pudding



SEA
140PP

sourdough
coral trout tartare
scallop ceviche

spanner crab

dry aged coral trout
potato rosti
mixed leaves

bombe alaska



SIGNATURE LAND
170PP

sourdough
éclair 'carbonara'
tuna tartare

beef tartare

rib eye on the bone
potato rosti
white kimchi

chocolate mousse
sticky date pudding



SIGNATURE SEA
190PP

sourdough
caviar crostoli
oysters
king prawn toast

spanner crab

lobster mafaldine
potato rosti
mixed leaves

popcorn
sticky date pudding



THE FULL SANDERSON
299PP

sourdough
oysters
golden oscietra caviar

éclair 'carbonara'
tuna tartare

beef tartare
spanner crab

lobster mafaldine
wagyu beef
potato rosti
baby carrots

chocolate & caviar
sticky date pudding

The Sanderson takes every possible precaution when catering to dietary requirements however cannot guarantee the absence of egg, nut, soy, milk, wheat, fish and shellfish from anything produced in our kitchen. Serious or threatening dietaries require a reservation and a minimum 48 hours notice prior to attending.

All card payments will incur a transaction fee: MasterCard Credit 1.4% | MasterCard Debit 0.8% VisaCredit 1.5% | Visa Debit 0.8% Amex 1.5% | Speakeasy Group App 3%. Sundays and Public Holidays incur a 15% surcharge. For groups of 8 guests or more, there is a 10% gratuity.