



OYSTERS AND CAVIAR

sydney rock or pacific oysters	7	royal baerii caviar bump	18
east 33 oysters	8	golden oscietra caviar, puffed tapioca crisp, crème fraîche	10g / 88
with sunrise lime mignonette and lemon		imperial sturgeon caviar, puffed tapioca crisp, crème fraîche	30g / 240
add royal baerii caviar	12ea		

STARTERS

per piece

sonoma sourdough, coppertree farms butter	6	wild mushroom croquette, truffle, aioli	14
turnip fritter, xo sauce, sweet potato crisps	14	seared hokkaido scallop, harissa, morcilla, karkalla	14
carbonara tart, black pepper, chive	14	tuna tartare, bone marrow, caper	19

GUÉRIDON SERVICE

finished tableside

beef tartare	36
wasabi, mint, bagna cauda, leaves	
spanner crab	46
rockmelon, snow pea, chilli, lime	

BONE MARROW & WHISKY LUGE

roasted bone marrow	19
charcuterie vinaigrette, salsa verde, crostini	
+ johnnie walker blue whisky luge	30

EARTH

chargrilled eggplant, cumin zucchini	32
almond sherry purée, quinoa, pomegranate	
burrata la stella latticini, nsw	29
beetroot, hummus, native macadamia crumb, apple balsamic	
fungi medley gnocchi misty valley mushrooms, nsw	46
sundried tomatoes, pine nut crumb	

SEA

xl king prawns mooloolaba, qld	65
'nduja, desert lime, herbs	
fish of the day	MP
diamond clams, lemon myrtle butter, capers	
eastern rock lobster mafaldine port stephens, nsw	MP
pancetta, smoked dashi butter, cherry tomato	

LAND

lamb rump 300g, toowoomba, qld	54
warilba organic lamb	
dry aged half duck 400g, tennyson, nsw	79
wollemi ducks laphroaig 10yr whisky, mustard	
flank steak, mbs 6-7 250g, glen innes, nsw	70
black opal	
grain fed wagyu rump cap, mbs 6-7 300g, elbow valley, qld	78
elbow valley	
grain fed wagyu scotch fillet, mbs 5 350g, darwin, nt	110
westholme	
citrus fed wagyu striploin, mbs 6-7 400g, canning downs, qld	130
sir harry	
grain fed rib eye on the bone, mbs 4-5 800g, qld	240
kidman	
grain fed t-bone, mbs 4-5 1kg, darwin, nt	265
westholme	

SIDES & EXTRAS

radicchio leaves, red centre lime dressing, chives	14
roasted wagyu tallow potatoes, lemon thyme, saltbush	16
brussel sprouts, pancetta, guinness glaze	16
mushroom trio, soy & garlic butter	16
grilled green beans, garlic, chilli	16
1/2 eastern rock lobster	135

SAUCES

miso & roasted garlic butter	5
burnt jalapeno chimichurri	5
red wine jus	5
three pepper sauce	5



TERRAIN & TIDES SELECTION

available for 2 guests and above



EARTH 110PP

turnip fritter
cacio è pepe tart

sourdough
burrata
chargrilled eggplant

fungi medley gnocchi
roasted potatoes
radicchio leaves

sticky date pudding



LAND 140PP

sourdough
turnip fritter
carbonara tart

beef tartare

lamb rump
flank steak
roasted potatoes
brussel sprouts

sticky date pudding
popcorn



SEA 140PP

sourdough
tuna tartare
seared scallop

spanner crab

fish of the day
roasted potatoes
radicchio leaves

popcorn



SIGNATURE LAND 180PP

sourdough
carbonara tart
tuna tartare

beef tartare

rib eye on the bone
roasted potatoes
brussel sprouts

custard tart
sticky date pudding



SIGNATURE SEA 210PP

sourdough
caviar bump
oysters
seared scallop

spanner crab

lobster mafaldine
roasted potatoes
radicchio leaves

custard tart
sticky date pudding



THE FULL SANDERSON 380PP

sourdough
oysters
golden oscietra caviar

carbonara tart
tuna tartare
beef tartare
spanner crab

lobster mafaldine
wagyu beef
roasted potatoes
brussel sprouts

popcorn & 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% | Visa Credit 1.5% | Visa Debit 0.8%
Amex 1.5% | Speakeasy Group App 1.5%. Sundays and Public Holidays incur a 15% surcharge. For groups of 8 guests or more, a 10% service fee applies.



DESSERT

medjool sticky date pudding <i>vanilla gelato, talisker butterscotch, rye</i>	22
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popcorn x popcorn x popcorn <i>vanilla cake, green apple, brown butter</i>	22
<i>add 20g siberian caviar</i>	60

sorbet selection	16
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cheese selection	
<i>délice de saint cyr - cow's milk, normandy, france</i>	
<i>crottin de chèvre - goat's milk, picandine, france</i>	
<i>king river gold washed rind - cow's milk, milawa, vic</i>	3pc 45 5pc 75
<i>oak blue - cow's milk, gippsland, vic</i>	
<i>section 28 mont priscilla - cow's milk, adelaide hills, sa</i>	



DESSERT WINES

chateau filhot - bordeaux, france <i>2015 sauternes 2ém cru classe' semillon - sauvignon - muscadelle - 13.5%</i>	29
pressing matters - coal river valley, tas, australia <i>2021 R139 late harvest riesling - 8.5%</i>	24
inkwell - mclaren vale, sa, australia <i>nv 'sweet jane' fortified viognier - 16.4%</i>	29

COCKTAILS

poire <i>pear eau-de-vie, martell vs, ginger liqueur, blanc vermouth, rosemary, dehydrated pear</i>	26
the caretaker <i>barcardi ocho 8, guinness and hazelnut orgeat, monte carlo mousse</i>	27

DIGESTIVES

amaro montenegro	15
frangelico	15