



OYSTERS AND CAVIAR

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

STARTERS

per piece

sonoma sourdough, coppertree farms butter	6	seared scallop, harissa, morcilla, karkalla	14
smoked carrot fritter, chickpea, black garlic	12	stuffed chicken wing, moreton bay bug, fermented chilli	15
bay of fires cheddar tart, honey, pink peppercorn	14	cannoli, house-smoked salmon, cream cheese, trout roe	16
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 "caesar salad"	44	+ johnnie walker blue whisky luge	30
guanciale, parmigiano reggiano, taramasalata			

BONE MARROW & WHISKY LUGE

EARTH

burrata la stella latticini, nsw	29
roasted grape, fennel, pomegranate molasses	
roasted pumpkin salad ramarro farm, vic	29
cashew labneh, maple miso, radish	
spring pea gnocchi ramarro farm, vic	46
asparagus, preserved lemon, black olive	

LAND

with onion soubise, mustard service and sanderson blend olive oil

lamb rump 300g, toowoomba, qld	54
warilba organic lamb	
dry aged pork cutlet 350g, goondiwindi, qld	58
borrowdale pork 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	
wagyu scotch fillet, mbs 3 300g, northern australia	78
1824 wagyu	
wagyu rump cap, mbs 7 300g, northern australia	89
1824 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	180
800g, new england, nsw ranger's valley black onyx	
dry aged pasture fed t-bone, mbs 5	210
1kg, gippsland, vic o'connor beef	

SEA

charred octopus fremantle, wa	46
'nduja, jerusalem artichoke, finger lime	
dry aged murray cod griffith, nsw	85
curry butter, grilled lime	
southern rock lobster mafaldine bicheno, tas	145/280
pancetta, smoked dashi butter, cherry tomato	

SIDES & EXTRAS

darling mills leaves, eschallot, green tomato	14
white kimchi salad, ginger vinaigrette	14
potato rosti, saltbush	16
garlic mushrooms, hazelnut romesco	16
fried brussels, fish sauce vinaigrette, chilli, mint	16
grilled asparagus, brown butter, parmigiano reggiano	18
1/2 southern rock lobster	115

SAUCES

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



TERRAIN & TIDES SELECTION

available for 2 guests and above



EARTH 110PP

smoked carrot fritter
cheddar tart

sourdough
burrata
pumpkin salad

spring pea gnocchi
potato rosti
darling mills leaves

strawberry tart
sticky date pudding



LAND 140PP

sourdough
smoked carrot fritter
cheddar tart

beef tartare

lamb rump
hanger steak
potato rosti
white kimchi

popcorn
sticky date pudding



SEA 140PP

sourdough
tuna tartare
seared scallop

spanner crab

dry aged murray cod
potato rosti
darling mills leaves

bombe alaska



SIGNATURE LAND 170PP

sourdough
cheddar tart
tuna tartare

beef tartare

rib eye on the bone
potato rosti
white kimchi

chocolate gâteaux
sticky date pudding



SIGNATURE SEA 190PP

sourdough
caviar bump
oysters
king prawn toast

spanner crab

lobster mafaldine
potato rosti
darling mills leaves

popcorn
sticky date pudding



THE FULL SANDERSON 299PP

sourdough
oysters
golden oscietra caviar

cheddar tart
tuna tartare

beef tartare
spanner crab

lobster mafaldine
wagyu beef
potato rosti
fried brussels

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, there is a 10% gratuity.