



OYSTERS AND CAVIAR

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

STARTERS

per piece

sonoma sourdough, coppertree farms butter	6	king prawn toast, saffron, truffle, nasturtium	14
smoked carrot fritter, chickpea, black garlic	12	coral trout, davidson plum, finger lime, cultured cream	17
éclair 'carbonara', black pepper, chive	14	roasted scallop, harissa, morcilla, karkalla	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 salad	44	+ johnnie walker blue whisky luge	30
avocado, lemon kosho, macadamia			

BONE MARROW & WHISKY LUGE

EARTH

heirloom zucchini di santoro farm, vic	29
cashew labneh, soybean, radish, mint	
burrata la stella latticini, nsw	29
broad bean, fennel, buddha's hand	
king oyster mushroom southern highlands, nsw	44
asparagus, smoked almond, enoki	
spring pea risotto ramarro farm, vic	46
stracchino, black olive, pea tendrils	

LAND

with rio vista's sanderson blend extra virgin 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
wolleme 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 6/7 300g, northern australia	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	

SEA

charred octopus fremantle, wa	46
kipfler potato, trout roe, sanderson xo	
murray cod 180g, griffith, nsw	mp
shiitake, leek, preserved lemon	
dry aged coral trout 320g, cairns, qld	110
native tamarind curry butter, grilled lime	
eastern rock lobster mafaldine 400g, bermagui, nsw	145
pancetta, smoked dashi butter, cherry tomato	

SIDES

darling mills leaves, eschallot, radish, green tomato	16
potato rosti, saltbush	16
sauteed seasonal greens, garlic, chilli, sourdough	16
fried brussels, fish sauce, chilli, mint	16
roasted baby carrot, burnt honey, pistachio, ricotta salata	16
broccolini, smoked anchovy, cured egg	22

SAUCES

miso & roasted garlic butter	4
charred peach 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

king oyster mushroom
spring pea risotto
potato rosti
roasted carrot

strawberry tart
sticky date pudding



LAND 140PP

sourdough
smoked carrot fritter
éclair 'carbonara'

beef tartare

lamb rump
hanger steak
potato rosti
mixed leaves

blueberries & cream
sticky date pudding



SEA 140PP

sourdough
coral trout tartare
roasted scallop

spanner crab

dry aged coral trout
potato rosti
sauteed greens

bombe alaska



SIGNATURE LAND 170PP

sourdough
éclair 'carbonara'
tuna tartare

beef tartare

rib eye on the bone
potato rosti
roasted carrot

chocolate cremeux
sticky date pudding



SIGNATURE SEA 190PP

sourdough
caviar crostoli
oysters
king prawn toast

spanner crab

lobster mafaldine
potato rosti
fried brussels

blueberries & cream
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
mixed leaves

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% Sundays and Public Holidays incur a 15% surcharge. For groups of 8 guests or more, there is a 10% gratuity.