



OYSTERS AND CAVIAR

sydney rock or pacific oysters	7	royal baerii caviar bump	18
east 33 oysters	8	caviar cream bun, royal baerii caviar, crème fraîche	29
with sunrise lime mignonette and lemon		oscietra caviar, puffed tapioca crisp, crème fraîche	10g / 88
add royal baerii caviar	12ea		30g / 240

STARTERS

per piece

sonoma sourdough, coppertree farms butter	6	seared scallop, harissa, morcilla, karkalla	14
sweet potato & onion fritter, achara pickle	14	cannoli, house-smoked salmon, cream cheese, trout roe	16
carbonara tart, black pepper, chive	14	tuna tartare, bone marrow, caper	19
king prawn toast, saffron, truffle, nasturtium	14		

GUÉRIDON SERVICE

finished tableside

beef tartare	36	roasted bone marrow	19
wasabi, mint, bagna cauda, leaves		charcuterie vinaigrette, salsa verde, crostini	
spanner crab	46	+ johnnie walker blue whisky luge	30
rockmelon, snow pea, chilli, lime			

BONE MARROW & WHISKY LUGE

EARTH

chargrilled romanesco, cumin cauliflower	28
almond sherry purée, maple sunflower pepita seeds	
burrata la stella latticini, nsw	29
peach, maple granola, balsamic	
fungi medley gnocchi misty valley mushrooms, nsw	46
sundried tomatoes, pine nut crumb, tempura	

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 5 250g, glen innes, nsw	62
ranger's valley black market	
grass fed scotch fillet, mbs 4 300g, gippsland, vic	78
o'connor beef	
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

xl king prawns mooloolaba, qld	48
'nduja, finger lime, herbs	
john dory bay of plenty, nz	68
fennel, black garlic romesco, charred lemon	
eastern rock lobster mafaldine port stephens, nsw	145/280
pancetta, smoked dashi butter, passata, cherry tomato	

SIDES & EXTRAS

darling mills leaves, eschallot, green tomato	14
white kimchi salad, ginger vinaigrette	14
roasted wagyu tallow potatoes, lemon thyme, saltbush	16
mushroom trio, soy & garlic butter	16
bbq corn, napa cabbage, miso	16
grilled green beans, garlic, chilli	16
1/2 eastern rock lobster	115

SAUCES

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



TERRAIN & TIDES SELECTION

available for 2 guests and above



EARTH 110PP

sweet potato & onion fritter
cacio è pepe tart

sourdough
burrata
romanesco & cauliflower

fungi medley gnocchi
roasted potatoes
darling mills leaves

strawberry tart
sticky date pudding



LAND 140PP

sourdough
sweet potato & onion fritter
carbonara tart

beef tartare

lamb rump
flank steak
roasted potatoes
white kimchi

popcorn
sticky date pudding



SEA 140PP

sourdough
tuna tartare
seared scallop

spanner crab

john dory
roasted potatoes
darling mills leaves

bombe alaska



SIGNATURE LAND 170PP

sourdough
carbonara tart
tuna tartare

beef tartare

rib eye on the bone
roasted potatoes
white kimchi

milo
sticky date pudding



SIGNATURE SEA 190PP

sourdough
caviar bump
oysters
king prawn toast

spanner crab

lobster mafaldine
roasted potatoes
darling mills leaves

popcorn
sticky date pudding



THE FULL SANDERSON 299PP

sourdough
oysters
golden oscietra caviar

carbonara tart
tuna tartare
beef tartare
spanner crab

lobster mafaldine
wagyu beef
roasted potatoes
bbq corn

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.