



## OYSTERS AND CAVIAR

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

## STARTERS

*per piece*

sonoma sourdough, coppertree farms butter	6	seared scallop, harissa, morcilla, karkalla	14
turnip fritter, xo sauce, sweet potato crisps	14	cannoli, house-smoked salmon, cream cheese, trout roe	16
carbonara tart, black pepper, chive	14	tuna tartare, bone marrow, caper	19
wild mushroom croquette, truffle, aioli	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
beetroot, hummus, native macadamia crumb, apple balsamic	
fungi medley gnocchi   misty valley mushrooms, nsw	46
sundried tomatoes, pine nut crumb	

### 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	
fish of the day	52
yamba pipies, lemon myrtle butter, capers	
eastern rock lobster mafaldine   port stephens, nsw	145/280
pancetta, smoked dashi butter, passata, cherry tomato	

### SIDES & EXTRAS

darling mills leaves, chardonnay grapes, citrus dressing	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	115

### SAUCES

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



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## TERRAIN & TIDES SELECTION

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available for 2 guests and above



### EARTH 110PP

turnip fritter  
cacio è pepe tart

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sourdough  
burrata  
romanesco & cauliflower

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fungi medley gnocchi  
roasted potatoes  
darling mills leaves

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strawberry tart  
sticky date pudding



### LAND 140PP

sourdough  
turnip fritter  
carbonara tart

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beef tartare

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lamb rump  
flank steak  
roasted potatoes  
brussel sprouts

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popcorn  
sticky date pudding



### SEA 140PP

sourdough  
tuna tartare  
seared scallop

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spanner crab

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fish of the day / yamba pipies  
roasted potatoes  
darling mills leaves

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bombe alaska



### SIGNATURE LAND 170PP

sourdough  
carbonara tart  
tuna tartare

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beef tartare

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rib eye on the bone  
roasted potatoes  
brussel sprouts

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milo  
sticky date pudding



### SIGNATURE SEA 190PP

sourdough  
caviar bump  
oysters  
seared scallop

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spanner crab

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lobster mafaldine  
roasted potatoes  
darling mills leaves

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popcorn  
sticky date pudding



### THE FULL SANDERSON 299PP

sourdough  
oysters  
golden oscietra caviar

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carbonara tart  
tuna tartare  
beef tartare  
spanner crab

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lobster mafaldine  
wagyu beef  
roasted potatoes  
brussel sprouts

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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.



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## DESSERT

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popcorn x popcorn x popcorn	22
<i>vanilla cake, green apple, brown butter</i>	
<i>add 20g siberian caviar</i>	60
strawberry tart	22
<i>white chocolate, rhubarb, champagne</i>	
medjool sticky date pudding	22
<i>buffalo milk yoghurt gelato, talisker butterscotch, rye</i>	
milo	22
<i>milk chocolate, raspberry, malt</i>	
mango & coconut bombe alaska   to share	38
<i>macadamia, lime, diplomatico rum</i>	
cheese selection	3pc 45   5pc 75
<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>	
<i>oak blue - cow's milk, gippsland, vic</i>	
<i>section 28 mont priscilla - cow's milk, adelaide hills, sa</i>	



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## DESSERT WINES

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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

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## COCKTAILS

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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

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## DIGESTIVES

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amaro montenegro	15
frangelico	15