



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	wild mushroom croquette, truffle, aioli	14
turnip fritter, xo sauce, sweet potato crisps	14	seared scallop, harissa, morcilla, karkalla	14
carbonara tart, black pepper, chive	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	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, 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



TERRAIN & TIDES SELECTION

available for 2 guests and above



EARTH 110PP

turnip 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
turnip fritter
carbonara tart

beef tartare

lamb rump
flank steak
roasted potatoes
brussel sprouts

popcorn
sticky date pudding



SEA 140PP

sourdough
tuna tartare
seared scallop

spanner crab

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

bombe alaska



SIGNATURE LAND 170PP

sourdough
carbonara tart
tuna tartare

beef tartare

rib eye on the bone
roasted potatoes
brussel sprouts

milo
sticky date pudding



SIGNATURE SEA 190PP

sourdough
caviar bump
oysters
seared scallop

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
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

popcorn x popcorn x popcorn 22
vanilla cake, green apple, brown butter
add 20g siberian caviar 60

strawberry tart 22
white chocolate, rhubarb, champagne

medjool sticky date pudding 22
buffalo milk yoghurt gelato, talisker butterscotch, rye

milo 22
milk chocolate, raspberry, malt

mango & coconut bombe alaska | to share 38
macadamia, lime, diplomatico rum

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



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