



## 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
sweet potato & onion fritter, achara pickle	14	stuffed chicken wing, moreton bay bug, fermented chilli	15
carbonara tart, black pepper, chive	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	46	+ johnnie walker blue whisky luge	30
mango, snow pea, chilli, lime			

## BONE MARROW & WHISKY LUGE

### EARTH

zucchini flowers   ramarro farm, vic macadamia, caper, romesco	28
burrata   la stella latticini, nsw peach, maple granola, balsamic	29
spring pea gnocchi   ramarro farm, vic yellow squash, preserved lemon, black olive	46

### LAND

*with onion soubise, mustard service and sanderson blend olive oil*

lamb rump   300g, toowoomba, qld warilba organic lamb	54
dry aged pork belly   250g, goondiwindi, qld borrowdale pork   caramelised apple	48
dry aged half duck   400g, tennyson, nsw wollemi ducks   laphroaig 10yr whisky, mustard	79
flank steak, mbs 5   250g, glen innes, nsw ranger's valley black market	62
grass fed scotch fillet, mbs 4   300g, gippsland, vic o'connor beef	78
wagyu rump cap, mbs 7   300g, northern australia 1824 wagyu	89
grass fed sirloin on the bone, mbs 4 500g, southern states, aus   little joe beef	110
grain fed rib eye on the bone, mbs 3 800g, new england, nsw   ranger's valley black onyx	180
dry aged pasture fed t-bone, mbs 5 1kg, gippsland, vic   o'connor beef	210

### SEA

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

### SIDES & EXTRAS

darling mills leaves, eschallot, green tomato	14
white kimchi salad, ginger vinaigrette	14
potato rosti, saltbush	16
shiitake mushrooms, 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  
zucchini flowers

spring pea gnocchi  
potato rosti  
darling mills leaves

strawberry tart  
sticky date pudding



### LAND 140PP

sourdough  
sweet potato & onion fritter  
carbonara tart

beef tartare

lamb rump  
flank steak  
potato rosti  
white kimchi

popcorn  
sticky date pudding



### SEA 140PP

sourdough  
tuna tartare  
seared scallop

spanner crab

john dory  
potato rosti  
darling mills leaves

bombe alaska



### SIGNATURE LAND 170PP

sourdough  
carbonara tart  
tuna tartare

beef tartare

rib eye on the bone  
potato rosti  
white kimchi

black forest  
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

carbonara tart  
tuna tartare  
beef tartare  
spanner crab

lobster mafaldine  
wagyu beef  
potato rosti  
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.



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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