

TO START

SYDNEY ROCK OYSTER natural or mignonette, half-dozen (GF/DF/NF)	\$36
GUACAMOLE salsa macha, corn chips (GF/DF/V/VGN/NF*)	\$16
BAKED ABROLHOS ISLAND SCALLOPS jalapeño butter, pickled ginger, 3pc (GF/DF*/NF)	\$26
WAGYU BEEF TARTARE cornichons, capers, egg yolk, potato chips (GF/DF/NF)	\$28
FRIED PALM BEACH CALAMARI wild rocket, pickled cucumbers, Pecorino strange flavour dressing (DF*/NF)	\$27
NACHOS corn chips, guacamole, sour cream, tomatillo salsa, queso, mozzarella (GF/DF*/NF/V/VGN*)	\$20
TACOS (two per order)	\$16

BAJA FISH
shaved cabbage, tomatillo salsa, chipotle (DF/NF)

BIRRIA BEEF
queso, white onion, birria broth (GF/NF)

SALSA MACHA CHICKEN
grilled capsicum + onion, sour cream (GF/DF*)

CRISPY EGGPLANT
avocado crema, pickled cabbage, black garlic aioli
(GF/DF/NF)

SIDES // \$12 EACH OR 3 FOR \$30

STEAMED GREENS
almonds, brown butter (GF/DF*/NF*/V/VGN*)

MIXED LEAF SALAD
Champagne vinaigrette (GF/NF/VGN)

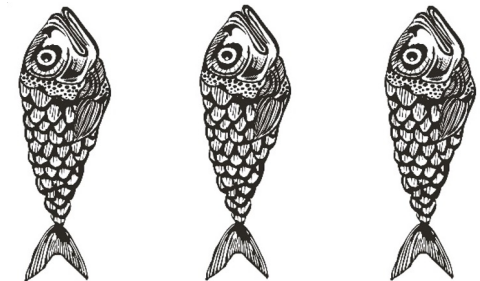
FRIES
roasted garlic aioli (GF/DF/NF/V/VGN*)

LARGE PLATES

FISH + CHIPS Bondi Brewery beer-battered flathead, house tartare (DF/NF)	\$34
MB3+ ANGUS SIRLOIN fries, green peppercorn sauce (GF/NF)	\$48
WILD MUSHROOM RISOTTO tarragon, Pecorino Romano (GF*/DF*/NF/V/VGN*)	\$30
BISTRO BURGER 200g dry-aged Angus beef patty, Gruyere, tomato, sweet onion, peppercorn sauce, brioche bun, fried onion rings (GF*/DF*/NF)	\$30
ROASTED INFINITY BLUE BARRAMUNDI broccolini, currants, pine nuts, ginger sauce (GF/DF*/NF*)	\$36
ROAST BORROWDALE PORK BELLY parsnips, Calvados sauce (GF/NF)	\$38
BRAISED BEEF CHEEK Paris mash, roasted carrots, red wine jus (GF/NF)	\$46

DESSERT

VIOLET CRUMBLE dark chocolate brownie, honeycomb, violet ice cream (GF/V)	\$16
STICKY DATE PUDDING vanilla ice cream, toffee sauce (V/NF)	\$16
CHURROS cinnamon sugar, dulce de leche (V/NF)	\$14



GF GLUTEN FREE DF DAIRY FREE NF NUT FREE VGN VEGAN V VEGETARIAN *CAN BE MODIFIED UPON REQUEST

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are made to accommodate your dietary needs, we cannot guarantee that our food will be allergen free. Estate is a cashless venue. We accept all major credit cards and room charge (a 1.5% surcharge applies to all credit card purchases). A surcharge of 10% will apply on Sundays, and 15% on public holidays.