

OMNIA

SNACK & STARTER

House sourdough baguette with St David Dairy cultured butter	5 pp
Marinated Mount Zero olives	9
Clair de Lune oyster with mignonette dressing	6 ea
Smoked ocean trout cigar	9 ea
Barrel aged anchovy & preserved lemon aioli	8 ea
Celery, salsa verde, parmesan custard & lavosh	9 ea
Ox tongue croquette, horseradish, capers & lemon thyme	7 ea
“Scotch egg”, quail egg, tomato relish, pork & fennel	14
Beetroot & goat’s feta tart	26
Abrolhos island scallop, warm pumpkin sauce & spiced salt	26
Glazed confit chicken wings, smoked eel & pickled turnip	29
Omnia house caviar with fromage blanc bavarois	50

MAIN

Ricotta agnolotti, parmesan cream, chestnut, black truffle & brown butter	42
Whole flounder, beurre noisette & lemon	MP
Blue mussels, southern calamari, Chavot spice, rouille & seeded baguette	48
Glazed lamb shoulder, wild mushroom, pearl barley & spiced lamb jus	48
Choucroute garnie, pork loin, sauerkraut & spicy Italian sausage	48
Steak frites with béarnaise sauce:	
<i>Galiciana MB3+ sirloin</i>	57
<i>Sher Wagyu MB6-7 bavette</i>	70
<i>Sher Wagyu MB9+ sirloin</i>	90
<i>Galiciana MB3+ rib eye</i>	190
Dry aged honey roasted duck for two	120
<i>Confit duck leg, cara cara orange, brandy & fennel</i>	
<i>*Please allow 45 minutes</i>	

SIDE

Blue Moon potato rosti, shallot, chive & sour cream	16
Green beans with saffron & lemon dressing	16
Leafy salad with herb dressing	16

DESSERT

Limoncello and mascarpone trifle, lemon curd & crunchy meringue	19
Spiced pear millefeuille, vanilla chiboust & armagnac	19
Liquid centre cheesecake with passionfruit sorbet	19
Dark chocolate mousse, hazelnuts & mandarin caramel	19
Cheese trolley selection	44

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