

OMNIA

SNACK & STARTER

House sourdough baguette with St David Dairy cultured butter	5 pp
Marinated Mount Zero olives	9
Pacific oyster with mignonette dressing	6 ea
Smoked ocean trout cigar	9 ea
Barrel aged anchovy, guindillas & green olive	8 ea
Zucchini flower, salsa verde, parmesan custard & lavosh	9 ea
Honest egg, curry, chive & buckwheat	11
Jonella farm asparagus, zucchini & mint puree	24
Hand picked mud crab, cucumber, dill & avocado	42
Glazed confit chicken wings, smoked eel & pickled turnip	29
Omnia house caviar with fromage blanc bavarois	50

MAIN

Ricotta agnolotti, burro acido, Swiss chard & brassica	38
Humpty Doo barramundi, potato salad, dill, capers & savoury consommé	48
Whole flounder, beurre noisette & lemon	MP
Lamb rump, eggplant puree, lamb jus, yoghurt & basil	48
McIvor Farm's pork chop, crushed peas, mustard & wild garlic	48
Steak frites with béarnaise sauce:	
<i>Cape Grim sirloin</i>	57
<i>Sher Wagyu MB9+ sirloin</i>	90
Dry aged honey roasted duck for two	110
<i>Duck leg presse, orange & spiced duck jus</i>	
<i>*Please allow 45 minutes</i>	

SIDE

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

DESSERT

Mint slice, milk chocolate parfait, fresh mint cream & chocolate sauce	19
Strawberry, rosé & vanilla trifle	19
Liquid centre cheesecake with passionfruit sorbet	19
Bitter almond mousse, frozen coconut & mango caramel	19
Cheese trolley selection	44

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