

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
“Scotch egg”, quail egg, tomato relish, pork & fennel	14
Jonella farm asparagus tart	26
Abrolhos island scallop, white strawberry & pistachio	26
Baby octopus, confit potato, chorizo & espellette	26
Duck liver parfait, spiced pear chutney & Parker House roll	26
Lamb sweetbreads, macadamia purée & saltbush	26
Omnia house caviar with fromage blanc bavarois	50

MAIN

Pressed eggplant terrine, spiced couscous, raisins & almond dressing	44
Corner Inlet Rock flathead, cucumber, horseradish & black lime	46
Whole flounder, beurre noisette & lemon	MP
Lamb rump, broad bean, mint & zucchini purée	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
Dry aged honey roasted duck for two	120
<i>Confit duck leg, 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

Grapefruit meringue tart, almond frangipan & Earl Grey caramel	19
Liquid centre cheesecake with passionfruit sorbet	19
Tiramisu, savoiardi sponge, cacao nib & Tawny Port	19
Dark chocolate mousse, caramelised peanuts & chocolate sauce	19
Cheese trolley selection	44

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