



**THE
FERNERY
MOSMAN**

SHARE

MARINATED OLIVES	8
ORGANIC SOURDOUGH BREAD Whipped butter, Rhylstone olive oil	4 PER ROLL
PACIFIC ROCK OYSTERS St Helens, Tasmania, mignonette sauce	HALF 27 DOZEN 42
WOODFIRE FLAT BREAD Hummus, charred capsicum dip	14
FIRE ROASTED TRUFFLE CAMEMBERT Walnuts, smoked honey, crisp bread	17
TALEGGIO ARANCINI Black garlic aioli, parmesan	14
FRITTO MISTO Lightly fried baby calamari & school prawns, aioli	17
CHARCUTERIE BOARD Serrano jamon, bresola, truffle salami, caper berries, grissini	24
HERB CRUMBED HALOUMI FRIES Harissa yoghurt	17
WOOD GRILLED BALLINA PRAWNS (3) (GF) Yuzu, chill butter	38

BURGERS

NEW YORK CHEESE Grilled beef, cheddar, lettuce, tomato, onion, pickles, mustard ketchup, fries	22
SOUTHERN FRIED CHICKEN Crispy fried chicken, bacon maple jam, swiss cheese, lettuce, chipotle mayonnaise, fries	22
THE FERNERY Kale & chickpea pattie, smoked tomato chutney, whipped feta, cavolo nero, tomato, fries	22

Please inform us of any food allergies as some ingredients may not be listed



SALADS

GRILLED CHEMOULA CHICKEN	22
Cavelo nero, quinoa, red onion, lenti, feta	
FIRE ROASTED BUTTERNUT PUMPKIN	22
Hummus, pickled fennel, labneh, pomegranate, pepitas	
WARM BROCCOLINI SALAD	22
Parmesan crisps, crispy Jamon, pangrattato, soft boiled egg, caesar dressing	

PASTA

BLUE SWIMMER CRAB LINGUINE	28
Yuzu, chilli butter, zucchini, salmon roe	
JOSPER BAKED MUSHROOM GNOCCHI (V)	27
Wild mushrooms, taleggio, walnuts	
RAGU AL BOLOGNESE	27
Spaghetti, veal ragu, parmesan, gremolata	
KING PRAWN LINGUINE	34
Cherry tomato, basil pesto, pangrattato	



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MAINS

CRUMBED MARKET FISH	26
Skin on chips, salad, garlic aioli	
CHARCOAL ROAST CHICKEN (GF)	26
Wood roasted pumpkin salad, peppercorn jus	
PETITE FREE RANGE LAMB SHOULDER (GF)	28
Dutch carrot, charred flat beans, jus	
PAN FRIED BARRAMUNDI (GF)	28
Flamed plum tomato, sherry vinegar, capers	
SEAFOOD STEW	34
Prawn, mussels, vongole, fish, calamari in a rich seafood broth & organic sour dough	

CUSTOM CUTS

MASTER KOBE RUMP 250G MB9+	29
Grain Fed, Darling Downs, Queensland	
AACO WAGYU SCOTCH FILLET 300G MB6+	41
Grain Fed, Darling Downs, Queensland	
BLACK OPAL WAGYU TENDERLOIN 180G MB7+	39
Grain Fed, Western Australia	
FAIRLIGHT BLACK 500G BONE IN SIRLOIN	31
Pasture Fed, Northern Rivers, NSW	

*STEAKS SERVED WITH WAGYU FAT POTATO, BABY GEM SALAD
AND CHOICE OF JUS OR CAFÉ DE PARIS*

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SIDE

TRUFFLE FRIES Truffle paste, parsley, parmesan	15
ROAST DUTCH CARROTS Smoked honey, labneh, hazelnuts	12
STEAMED SEASONAL GREENS Almond butter, organic olive oil	10
WAGYU FAT POTATO'S Sour cream, pickled onions, bronze fennel	10
BOWL OF FRIES Aioli	9



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SOMETHING SWEET

RICOTTA DOUGHNUTS	14
Hazelnut crumb, chocolate sauce, hazelnut gelato	
CHOCOLATE CHIP COOKIE	14
Milk crumble, peanut butter nougat, caramel gelato	
BOMBE ALASKA	14
Yogurt gelato, blood orange curd, berries	



CHEESE

AUSTRALIAN CHEESE PLATE	
<i>TWO CHEESE</i>	19
<i>THREE CHEESE</i>	25
Fruit paste, fruits, smoked almonds, rosemary crisp bread	

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