

The Fernery

ENTREES TO SHARE

half dozen fresh oysters

sauce mignonette (gf, df) 34

bloody mary oysters

tomato juice, tabasco, chilled vodka, 2pcs
(gf, df) 13 (add oyster 6)

wild mushroom arancini

truffle-miso mayo, red radicchio, grana padano
cheese (v) 18

tempura zucchini flowers

spinach, ricotta, parmigiana, sriracha mayo (v) 23

garlic & chilli prawns

in a napolitana sauce, with house-baked
baguette (df) 24

the fernery burrata

grilled peach, cherry tomatoes, radish, black &
white toasted sesame seeds, elder flowers(v, gf) 24

spicy calamari

sweet chilli & lemongrass reduction (df) 22

seafood chowder

calamari, barramundi, prawns, cream sauce,
veloute, house baguette (serves 2) 30

lamb kofta skewers

tzatziki, pomegranate pearls, summer greens 18

MAINS

barramundi al cartoccio

oven baked fish, capers, roasted fennel, grape tomatoes,
house salad (gf) 35

pan-fried red reef snapper

pan-fried snapper, garden pea risotto, almond crumbs,
salsa verde (gf) 40

chicken supreme

crispy skin chicken breast stuffed with spinach &
mozzarella, potato mash red wine jus (gf) 35

new york angus mb3+

bone marrow, chimichurri, 250g sirloin & red wine jus,
honey roasted pumpkin (df, gf) 55

herb crusted lamb rack

with oven roasted chats, chimichurri, red wine jus(df)
46

australian angus beef burger

maple caramelised onion, miso-truffle dressing,
cheddar, pickles & chips 27

garden pea risotto

deep green risotto, cooked in pea puree & finished with
feta & almond crumbs (gf, v) 32
(add chicken 5)

slow cooked beef cheek

charred carrot, fine herb persillade, burgundy sauce,
creamy mash(gf) 38

PASTA

velvet beetroot penne delight

penne cooked in beetroot stock & finished with
walnuts, cream cheese, grana padano 32

linguine ai gamberi

garlic-chilli prawns, cream sauce, baby spinach, fresh
grape tomatoes 35

oceana pasta

linguine, fresh prawns, barra & squid cooked in a
white wine sauce with garlic, onion & parsley 37

traditional aegean sujuk pasta

spaghetti, crispy sujuk, shallots, spanish onion in a
spicy pink sauce 34

SIDES

french fries (vg), 10

truffle fries

miso truffle mayo, grana padano (v) 14

house baked baguette

balsamic butter (v) 10

herb roasted chat potatoes (vg, gf) 10

honey roasted pumpkin (vg, gf) 10

sautéed broccolini (vg, gf) 12

potato mash (v) 7

garden salad (vg, gf) 12

mediterranean chickpea salad

mix leaf, cucumber, tomato, balsamic glaze, feta,
olives & chickpeas (v, gf) 18
(add chicken 5)

DESSERTS

chocolate tart

honeycomb, strawberry sorbet, chocolate
ganache 20

poached pear in red wine

berries, vanilla ice cream, crumbs 18

(v) vegetarian, (vg) vegan, (gf) gluten-free, (df) dairy free

Please note that we have limited bill-splitting utilities and may not be able to accommodate for multiple splits 10% gratuity for tables 8 and over.

While we take all necessary precautions to ensure that our food is prepared in a safe environment with strict measures to prevent cross-contamination, we cannot guarantee that any item will be completely free from traces of allergens