

Traderne Menu

E

Smoked Tuna Broth 21.0
oyster, radish, dandelion

Blue Eye 22.0
celeriac, pistachio, nasturtium

Dehydrated Vegetables 24.0
bone marrow, beetroot, red radish

Scallop 24.0
fennel, pork gel, aloe vera

Quail 22.0
consommé, autumn vegetables, roast onion

Red Claw Crayfish 23.0
jasmine, tapioca, longan

M

Smoked Atlantic Salmon 40.0
pine, fennel, pink fir apple

John Dory 40.0
calamari, sardine, capers

Wild Barramundi 42.0
brussel sprout, parsnip, truffle sand

Sirloin of 300 Day Grain Fed Beef 42.0
carotene, pearl barley, oxtail

Macleay Valley Rabbit 39.0
white bean, artichoke, tarragon

Lamb Rump 39.0
eggplant, baby leek, savoury muesli

Side dishes 9.0

Green beans, roast almond, lemon oil
Tasmanian Dutch Cream potatoes, garlic chive
Salad of organic leaves and shoots, aged balsamic

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D

Eastern Promise 18.0
chocolate mousse, pistachio,
turkish delight bubbles

Roast Pumpkin 18.0
hazelnut, coffee and spices

Tarragon Marshmallow 18.0
earl grey, chocolate sand

Broken Frangipane 18.0
pear, caramel, arbequina olive

Black Forest 18.0
the future

'Toast & Marmalade' 18.0
burnt orange cream, cumquat, compressed macadamia

Selection of Artisan Cheese 24.0