

TWR

THE WAITING ROOM

Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.

Please note a 1.15% surcharge applies for all credit card transactions. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). An additional service fee of 10% applies to bookings of 10 people or more.

B R E A K F A S T
S A T U R D A Y T O S U N D A Y , 9 A M – 12 P M

Juices

Selection of Chilled Juices – Orange, Pineapple, Apple, Grapefruit, Guava, Cranberry, Tomato 8

À La Carte

TWR Granola, Tropical Fruits, Passionfruit Curd, Sheep Milk Yoghurt (V) 18

Fig & Almond Gluten Free Toast, Cultured Marmalade Butter (V, LG) 13

Ham & Cheese Croissant 12

Brioche French Toast, Berries, Maple Syrup, Vanilla Cream (V) 22

Smashed Avocado, Goats Curd, Radish, Coriander, Poached Egg, Sourdough (V) 24

Jamón Eggs Benedict, Hash Brown, Spinach, Hollandaise 30

TWR Breakfast – Two Eggs, Poached, Scrambled or Fried, Confit Tomato, Sautéed Mushrooms, Hash Brown, Chipolata, Spinach & Sourdough 32

Sides

Smoked Salmon, Sautéed Mushrooms 8 ea

Chipolata, Bacon, Hash Brown, Wilted Spinach, Avocado 7 ea

Confit Tomato 6

Gluten Free Bread, Extra Toast 4 ea

S N A C K S
1 2 P M – 8 P M

Pioik Sourdough & Cultured Butter (V)	8
Add – Egg Butter, Olasagasti Anchovy, Herb Salad (SFA)	+5
Add – Fried Pan Con Tomate, Tomato Dashi, Olasagasti Anchovy, Basil (SFA)	+4
Sydney Rock Oysters (SFA, LD, LG, LS)	7 ea
Add – Smoked Chicken Fat Dressing, Black Lime	+2
Jamón & Cheese Croquettes	5 ea
Jamón, Cheddar, Parmesan Aioli	
School Prawns (SFA)	22
Sambal Aioli	
Leek Panisse (V, LG, LD)	6
Puy Lentils, Curry Aioli, Coriander & Parsley	
Eggplant & Mushroom Skewer (VG, LG, LD)	7 ea
Black Garlic Tare, Davidson Plum	
Wagyu Tartare Rosti (SFA, LG, LD)	11 ea
Crispy Potato, Oyster Emulsion, Kombu Jelly, Desert Lime, Horseradish	
Add – Anna Dutch Caviar	+24
Lamb Slider	9 ea
Dukkah, Goat Cheese, Black Apple Ketchup, Rocket	
Grilled Scallop (SFA, LG)	13 ea
Café de Paris, Finger Lime	
Foie Gras Parfait	10 ea
Fried Brioche, Hazelnut, Strawberry, Wattleseed, Cocoa	
Truffle Fries (V, LG)	12
Parmesan, Garlic Aioli	

Caviars

Anna Dutch – Oscietra Caviar (SFA)	30g – 380
Black Pearl – Beluga Caviar (SFA)	30g – 508

V = vegetarian | VG = vegan | LG = low gluten | LD = low dairy | SFA = contains seafood/shellfish
LS = locally sourced

L A R G E R P L A T E S
1 2 P M – 8 P M

Asparagus Salad (V, LG, LD) Grilled & Shaved Asparagus, Wild Mushroom, Pickled Eschallot, Pistachio Crumb, Truffle Vinaigrette, Cured Egg	28
Caeser Salad (SFA) Cos Lettuce, Speck, Anchovy, Crumbed Egg, Japanese Turnips, Parmesan, Puffed Sourdough	25
Tuna Tartare (SFA) Bloody Mary Dressing, Fried Shallots, Sesame, Nori Chip	29
Salmon Crudo (SFA, LG) Buttermilk Dressing, Cuca Melon, Citrus Segments, Hazelnut, Wasabi	26
Wagyu Smash Burger Martin's Bun, Caramelised Onion, Cheddar, Pickles, Lettuce, Truffle Dijonnaise, Fries	32
Club Sandwich Chicken Breast, Fried Egg, Bacon, Lettuce, Tomato, Mayonnaise, Fries	30
Spring Risotto (V) Grilled Peas, Green Beans, Runner Beans, Sheep's Milk Labneh, Pea Shoots	28
Mi-Cuit Ocean Trout (SFA, LG) Grilled Zucchini, Roe Sauce, Charcoal Crumb, Samphire	39
Stuffed Lamb Saddle (LG) Saltbush Spinach, Glazed Carrots, Buckwheat, Madeira Jus	45
Wagyu MB5+ Striploin 170g (LG) Dry Aged 170g Pommes Boulangère, Native Pepper Jus, Wagyu Fat Dressing, Watercress	58 115

DESSERTS

12 P M – 8 P M

Brioche Pudding Almond Duja, Horlicks Gelato, Amaro	16
Bailey's Opera Coffee Brownie, Bailey's Gelato, Yuzu Chantilly	19
White Chocolate Citrus Caramel Madeleine, Kumquat, Vanilla Bean Ice Cream, Tonka Caramel	18