

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 – Anchovy, Egg Butter, Herb Salad	+4
Sydney Rock Oysters (SFA, DF, LS)	7 ea
Add – Wagyu Fat Dressing	+2
Pork Croquettes (DF)	4 ea
Wildfire Aioli, Lardo	
Fried Chicken Lettuce Wraps (SFA)	22
Aquna Gold Cod Caviar Ranch	
Fried Oyster Mushrooms (LS, V)	13
Curry Aioli	
Grilled Wagyu Skewer (LG)	8 ea
Brown Butter Dressing, Horseradish	
School Prawns (SFA)	24
Sesame, Sambal Aioli	
Truffle Fries (V)	12
Parmesan, Garlic Aioli	
Anna Dutch – Oscietra Caviar (SFA)	30g - 380
Black Pearl – Beluga Caviar (SFA)	30g - 508

L A R G E R P L A T E S

1 2 P M – 8 P M

Warm Pumpkin Salad (LG, V, LS) Dukkah Puy Lentils, Labneh, Candied Pumpkin Seeds, Rocket, Pomegranate Dressing	23
Wagyu Beef Tartare (LG, LS) Truffle Cream, Pickled Onion, Fried Capers, Egg Yolk, Nori Chips	29
Beet Salad (LG, V, LS) Whipped Feta, Golden Beets, Pickled Candy Beets, Pistachio Crumb	26
Kingfish Crudo (SFA, LG, DF, LS) Ponzu, Avocado, Wasabi, Citrus Segment, Lemon Gel	27
Smash Burger Martins Bun, Caramelised Onion, Cheddar, Pickles, Iceberg, Truffle Dijonnaise, Fries	32
Club Sandwich Chicken Breast, Fried Egg, Bacon, Lettuce, Mayonnaise, Fries	30
Wild Mushroom & Truffle Risotto (LG, V, LS) Shimeji, Morel, Chestnut and Oyster Mushrooms, Truffle Oil, Roasted Hazelnut, Parmesan	31
Grilled Tiger Prawns (SFA, LG, LS) Café de Paris, Finger Lime, Espelette, Parsley	37
Monkfish (SFA, LG, LS) Jerusalem Artichoke, Pickled Green Tomato, Speck, Fennel, Dashi Butter Sauce	37
Wagyu MB5+ Striploin 180g (LG, LS) Crushed Potato, Beef Jus, Beef Fat Dressing, Watercress	57

DESSERTS

12 P M – 8 P M

Roasted White Chocolate and Papple Pear Elderflower, Orange Blossom Snow	19
Brioche Pudding VSOP Cream, Almond Meringue, Feijoa Gelato	18
Brown Sugar Custard Tart Whipped Chocolate Ganache, Oabika Gold, Orange	16