

The
Dining
Room



SIR STAMFORD
at Circular Quay

Entrées

Freshly shucked Sydney Rock Oysters, Vietnamese Dressing (GF)	½ Dozen	23
	Dozen	38
Roasted Scallops & King Prawns, Shaved Asparagus, Cherry Tomatoes and Cambodian Broth (GF)		24
Cured Ocean Trout, Cucumber Pickle, Oyster Cream, Lemon & Chive (GF)		23
Terrine of Smoked Ham Hock, Foie Gras, Olives & Sauce Gribiche (GF)		24
Crisp Berkshire Pork Belly, Caramelized Onions, Rhubarb & Sauce Soubise (GF)		23
Salad of Roasted Artichoke, Baby Beetroot, Goats Cheese with Spiced Almonds & Truffle Honey (V)		21

Grills

All grill selections served with potato gratin, truss cherry tomato & king brown mushroom and your choice of sauce port wine jus, green peppercorn, mushroom ragout or béarnaise

Sirloin Black Angus, Scone, NSW 350 grams 150 days	44
Rump Cap Scone, NSW 250 grams 150 days	38
Wagyu Rump Cap Tajima, VIC 300 grams 500 days	48
Rib-Eye Black Angus Scone, NSW 350 grams 150 days	44

Vegetarian (V) | Gluten Free (GF)

All payments through credit cards will attract a credit card fee of 1.3% for Visa/Mastercard and 3.09% for Amex/Diners.

Mains

Lamb Cutlet and Loin, Red Capsicum Relish, Chickpea Fritter, Glazed Pearl Onions	45
Roasted Chicken Breast, Spring Green Peas, Shitake Mushroom, Speck & Porcini Sauce	36
Pan-fried Barramundi, Spring Baby Vegetables, "Fennel Risotto", Zucchini & Chilli Compote (GF)	40
Roasted Tasmania Salmon Fillet, Carrot & Cumin Mousse, Sautéed Spinach, Sauce Vierge (GF)	38
Roasted Duck Breast, Carrot and Orange Puree, Witlof, Brussels Sprout (GF)	42
Potato Gnocchi, Baby Carrot, Zucchini, Roasted Cherry Tomato, Spinach Puree & Sage Butter (V)	36

Sides

Mesclun Salad, House Dressing	8
Steamed Broccolini with Pinenuts	9
Kipfler Potato Chips with Rosemary & Sea Salt	9
Sugar Snap and Snow Peas	9

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Dessert

Chocolate Fondant with Air Dried Raspberry & Vanilla Bean Ice Cream	18
Pear Tartin with Salted Caramel Sauce, Cinnamon Ice Cream	18
Apple Mousse with Almond Crumb, Vanilla Caramel Apple & Sorbet	18
Layers of Crisp Sweet Filo and Brûlée Custard with Blood Orange Parfait	18
Affogato Vanilla Bean Ice-Cream, Espresso Coffee and Hazelnut Liqueur	16

Dessert Wines

Gramps Botrytis Semillon SA

Glass 12

Bottle 42

La Giosia Moscato Italy

Glass 13

Bottle 56

Port and Sherry

Galway Pipe 12 yrs

11

Penfolds Grandfather 20 yrs

21

Pedro Ximenez

14