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Evolving Menu

Take a journey through the menu with Chef's recommendation, as courses appear on the table to share.

I
65

Selection of artisan breads and butter

Marinated olives

Charcuterie board with salami, marinated vegetables, dips and cheeses



Salt Roasted Beetroot and Carrots, whipped goats cheese, ancient grains, pistachio crumbs

Crisp Skin Barramundi, cauliflower, sautéed brussels sprouts and guanciale

Wagyu Flank Steak, potato rosti, red wine jus

Crinkle cuts

Seasonal vegetables



Mandarin crème brûlée

Ice cream and sorbet selection

II
88

Selection of artisan breads and butter

Signature Oysters freshly shucked, natural

Charcuterie board with salami, marinated vegetables, dips and cheeses



Baby Octopus, chargrilled, smoked beetroot puree, housemade citrus labneh

Semolina Gnocchi, kale pesto, blistered cherry tomato

Lamb Rack, fennel pollen, sweet onion soubise, crisp kiflers

Pork belly, apple and vanilla puree, red cabbage

Triple cooked chips

Wild baby rocket and nashi pear



Sticky date pudding, butterscotch sauce

Artisan curated cheese selection

Minimum 4 people

To Start

Charcuterie Board

Salami, marinated vegetables, dips and cheeses 29

Garlic Bread

Lightly toasted 9

Soup of the Moment

Made for you, daily 15

Marinated Olives

Strachiatella mozzarella and grilled pita 14

Flatbread

Onion jam, blue cheese 11

Sydney Rock Oysters

Selected directly from the farmers of Signature Oysters, freshly shucked after you order

Natural (GF)(DF) 6/27 12/49

Tempura (DF) 6/29 12/52

Baked, Mornay 6/30 12/55

Dessert

Pandan and Sheep Yoghurt Mousse

Lychees and coconut sorbet 17

Bombe Alaska

Muscatel and rum 16

Warm Sticky Date Pudding

Butterscotch sauce 16

Mandarin Crème Brulee

Aniseed biscotti 17

Ice Cream and Sorbet selection

Three scoops, meringue rubble 14

Artisan Cheese Board

Selection of curated cheeses, served with lavosh, muscatels and kumera paste 27

Entrée

Baby Octopus (GF)

Chargrilled, smoked beetroot puree, housemade citrus labneh 19

Pork Belly

Apple and vanilla puree, red cabbage 39/22

Smoked and Pressed Beef Cheek (GF)

Gnocchi Romaine, caramelised echallots and cherry tomato 42/23

Butternut Pumpkin Risotto (V)

Sage, spiced mascarpone 18

Salmon Tartare (GF)

Miso and green chilli emulsion, yuzu sesame, chiccarones 25/49

From the Chargrill

Served with potato rosti, pancetta wrapped green beans and your choice of sauce

Wagyu Flank Steak 'Master Kobe Pure Blood' NSW 250g 48

Atlantic Salmon 'Huon Aquaculture' Tas 200g 46/100g 26

T-Bone 'Greenham Natural Beef pasture fed' Tas 400g 47

Beef Tenderloin 'Riverine Grain Fed' Vic 200g 45/100g 27

Beef Tomahawk 'Cape Grim' Tas dry aged 900g 92

Café de Paris Butter/Red Wine Jus/Peppercorn Sauce

Main Course

King Prawn Spaghetti

Chilli, garlic, broccolini and extra virgin olive oil, topped with lemon zest 45/26

Flat Iron Chicken Breast

250g chicken breast, with blackened pumpkin, ancient grains, za'atar 29

Crisp Skin Barramundi (GF)

Cauliflower, sautéed brussels sprouts and guanciale 49/27

Duck Breast (GF)

Pan roasted duck breast, black turtle beans, confit celery and tomato 44

Lamb Rack (GF)

Fennel pollen, sweet onion soubise, crisp kiflers 48

Plants, Leaves and Grains

Salt Roasted Beetroot and Carrots (V)

Whipped goats cheese, ancient grains, pistachio crumbs, caramlised apple balsamic 29/19

Plant Bowl (V)(GF)

Pumpkin, quinoa, black rice, lightly fermented red cabbage, roast pepper and almond romesco sauce 26/19

Semolina Gnocchi (V)

Kale pesto, blistered cherry tomatoes, strained ricotta, lemon zest 30/20

Sides

•	•	•
•	One for \$9, two for \$17, Three for 24	•
•	•	•
•	Wild baby rocket and nashi pear, balsamic	•
•	•	•
•	Smashed kiflers, black garlic and rosemary	•
•	•	•
•	•	Boiled vegetables
•	•	Paris mash

Burger Grill

Our beef burgers are a carefully selected blend of wagyu beef, lightly smoked before chargrilling.

All come with crinkle cuts.

The Cheeseburger

Special sauce, pickles and American cheese 18

Aussie Burger

Beef, beetroot, tomato and lettuce with grilled onions and BBQ sauce 19

All Day Breakfast

Hash brown, fried egg, bacon, slow roasted tomato, aioli 20

Garden Picking (V)

Buffalo mozzarella, cos, slow roasted tomatoes and eggplant 17

Truffled Chicken

Herb and garlic breast, parmesan, truffle aioli 19

Classic Hot Dog

Frankfurt, yellow mustard, ketchup and gherkin relish 14

The Weekender

Frankfurt, crisp bacon, shredded cheese, onion, mustard and ketchup 18

Gluten Free Burger Bun 3

Extra Patty 4

More Cheese 2

Fried Egg 4

Piece of Bacon 2

Hash Brown 3

Avocado 4