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To Share

Indulge in a banquet of favourite dishes from the menu.

Selection of artisan breads and butter

Marinated olives

Charcuterie board with salumi, marinated vegetables, dips and cheeses

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Salt Roasted Baby Vegetables, whipped tofu, ancient grains, crushed hazelnuts

Snapper Fillet, native succulents, buttered kifer potato with sea parsley

Pork Loin, smoked maple glazed vegetables, cracking

Chips, hand cut, triple cooked

Broccolini, lemon zest and chilli

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Baked Ricotta Cheesecake,

Balsamic strawberries

65 per person

For 2 or more people

Selection of artisan breads and butter

Marinated olives

Charcuterie board with salumi, marinated vegetables, dips and cheeses

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Chargrilled Baby Octopus, chorizo, semi dried tomato and olives, charred lime

Signature Oysters, freshly shucked, natural

Torched Hiramasa Kingfish, wakame sesame salad, wasabi dressing

Duck Breast, Carrots, citrus, lightly braised witlof

Polenta chips, truffled aioli

Cos Leaves, shaved parmesan, 63° hen's egg, bacon bits

Beef Tomahawk, dry aged, infused with Jack Daniels, with mustards

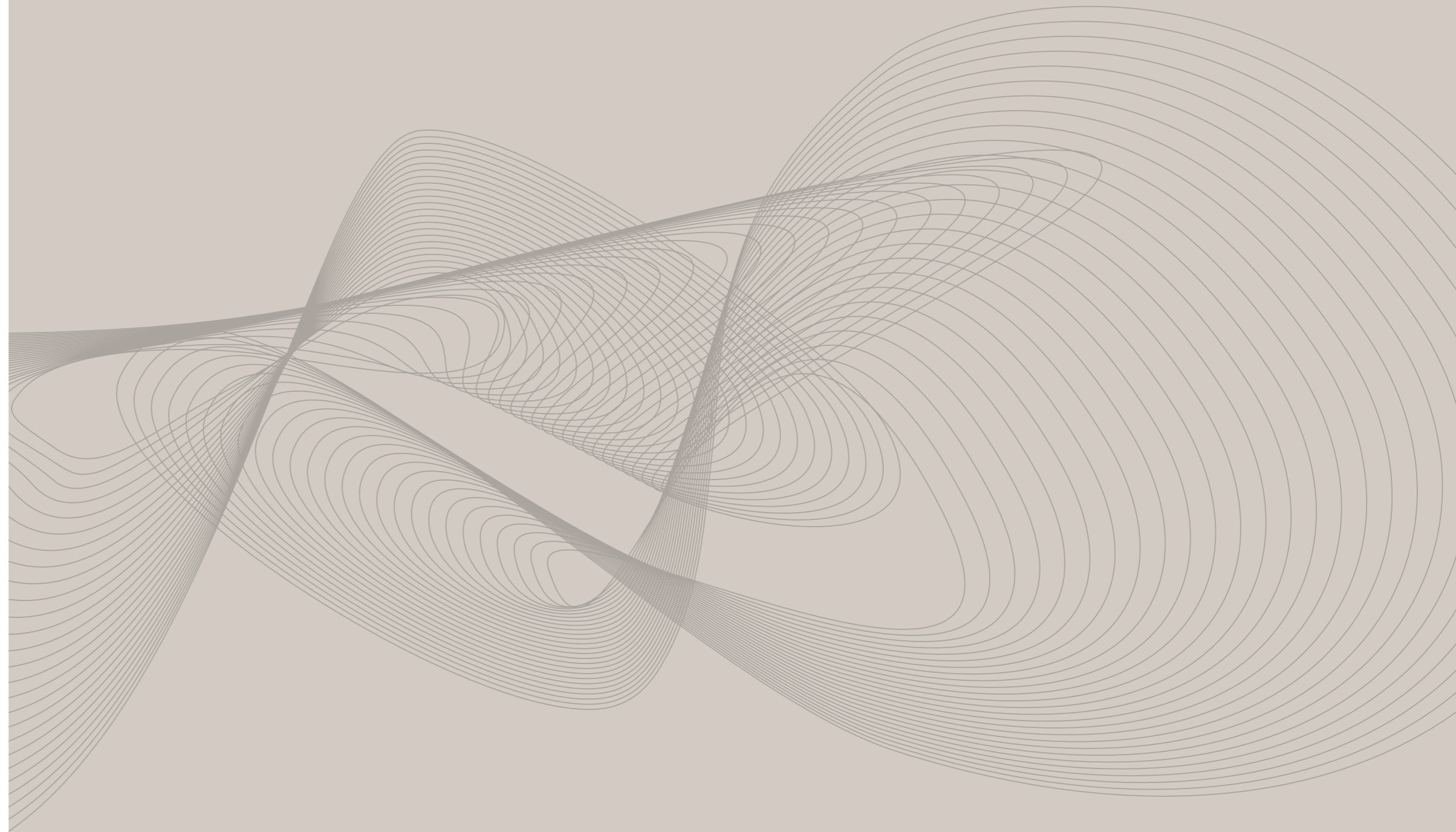
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Passionfruit Semifredo, white chocolate crunch, coconut jelly

Dark Chocolate Pave, blood orange sorbet

88 per person

For 4 or more people



To Start

Marinated Olives

Straciatella mozzarella,
grilled turkish bread 14

Charcuterie Board

Salumi, marinated vegetables,
dips and cheeses 29 (gfo)

Garlic Bread

Lightly toasted 9 (v)

Soup of the Moment

Made for you, daily 15

Triple Cheese Flatbread

Brie, blue, parmesan 11(v)

Sydney Rock Oysters

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

Natural 4.5 ea

Tempura 4.9 ea

A Bit on the Side

Cos Leaves, shaved parmesan,
63° hen's egg, aioli 12

Baby Leaves, chardonnay
dressing 8 (v)

Broccolini, lemon zest
and chilli 10 (ve)

Green Beans, pickled red
onion and black olive 11 (ve)

Polenta chips, truffled aioli 9 (gf)

Mash Potato 9 (gf)

Chips, hand cut, triple
cooked 9 (gf)

Sweet Potato, roasted, rooftop
honey and sesame 10

Entrée

House Smoked Quail

Finished in the pan, farro succotash, green pea emulsion 38/23

Chargrilled Baby Octopus

Chorizo, semi dried tomato and olives, charred lime 19 (gf)

Salt and Szechuan Pepper Beef

Pickled mushrooms, daikon 36/22 (gf)(df)

Torched Hiramasa Kingfish

Wakame sesame salad, tempura avocado, wasabi dressing 39/25

Sweetcorn Risotto

Chilli mascarpone, grilled baby corn 19 (v)(gf)

Plants, Leaves and Grains

Salt Roasted Baby Vegetables

Whipped tofu, ancient grains, crushed hazelnuts, caramelised apple balsamic 19 (ve)(gf)

Vegan Sushi Bowl

Black forbidden rice, avocado, daikon, cucumber and edamame, spicy dressing 29 (ve)(gf)

Semolina Gnocchi

Kale pesto, blistered cherry tomatoes, strained ricotta, lemon zest 29/19 (v)

Main Course

Snapper Fillet

Native succulents, buttered kifler potato, sea parsley 44 (gf)

Pork Loin

Smoked maple glazed vegetables, cracking 38 (gf)

Duck Breast

Carrots, citrus, lightly braised witlof 42 (gf)

Cider Steamed Mussels

Leek, shallots, crusty baguette 38/23 (gfo)

Grilled Chicken Fillet

Polenta chips, asparagus, shimeji mushrooms, herbs 29 (gf)

From the Chargrill

Eye Fillet of Beef, bone marrow croquette, sautéed kale, horseradish 200g 46/100g 27

Cube Roll, miso mushrooms, beef tendon puff, red wine jus 300g 48 (gf)

The Burger, our house smoked wagyu patty, on a bed of pickled beetroot, cos, tomato, onion, special sauce 22

Beef Tomahawk, dry aged, infused with Jack Daniels, with mustards 900g 95 (gf)

Dessert

Turkish Delight Crème Brulee
Pistachio filo 15 (gfo)

Passionfruit Semifredo

White chocolate crunch,
coconut jelly 17 (gfo)

Dark Chocolate Pave

Blood orange sorbet 17

Ice Cream and Sorbet

Three scoops, meringue
rubble 14 (gf)

Baked Ricotta Cheesecake

Balsamic strawberries 17

Artisan Cheese Board

Selection of 3 curated cheeses,
lavosh, muscatels and
port fig jam 27

Inspiration

We proudly draw culinary inspiration
from our local producers and artisans.

Special thanks to our friends at:

Pepe Saya Butter Company

Sonoma Bakery

Vannella Cheese

Export Fresh baby vegetables

Hiramasa Kingfish

Black Forest Smokehouse

Alto Olives

Urban Beehive

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Legend

(v) Vegetarian (ve) Vegan
(gf) gluten free

(gfo) Gluten free on request