

Evening

SERVED FROM 4PM

HOUSE MARINATED OLIVES 5.50

MUSHROOM DASHI CRACKER 6

FRESHLY SHUCKED SYDNEY ROCK OYSTERS natural 7.5 | bloody mary 8

OSCIETRA CAVIAR beef fat crisps, chive creme fraiche 10g 65 | 30g 190

ECLAIR beef cheek, beetroot, horseradish 10

FISH + CHIP (2) smoked salmon tarama and roe 11

WATERMELON TARTAR (2) nori, avocado, finger lime 7

ROASTED SARDINES herb butter, gribiche, focaccia 15

TUNA CARPACCIO pepper berry, buttermilk, oyster mushroom 25

CHICKEN LIVER PARFAIT short crust pastry, port jelly 22

RED WINE BRAISED LENTILS celeriac, sage pesto, crispy cabbage 26

SEARED CHICKEN BREAST creamed cabbage, pancetta 38

BAR JULIUS BURGER thick patty, swiss cheese, celeriac remoulade,
dijonnaise 29

RIGATONI roast jerusalem artichoke, parmesan, french tarragon 26

SALMON WELLINGTON silver beet, roast prawn bisque 45

LAMB RUMP salsa verde 48

AUTUMN SALAD roast root vegetables, smoked goats cheese, radicchio,
candied pecans 17

BURNT BROCOLINI anchovy butter 17

CRISPY POTATOES smoked garlic aioli 11

MIXED GREEN SALAD pickled onion, mustard dressing 10

Dessert

PEANUT BUTTER & JELLY dark chocolate ganache, sponge 23

*Inspired by Louise Olsen's "Still Life" Barrisrol artwork above you, in
celebration of Art House at The EVE*

MINT CHOCOLATE MARQUISE chocolate cremeux, sponge, mint aero 20

TORCHED ALASKA OG lemon verbena, finger lime coconut 20

CHEESE PLATE wattle seed lavosh, burnt apple 32