

Y.

Raw

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|---|-------|
| atlantic salmon, cucumber, crème fraiche, caper, lime | MP |
| kingfish crudo, ajo blanco, almonds, grapes, sherry vinegar | MP |
| rock oysters, preserved padron, shallot, lemon | 24/48 |
| taramosalata, raw 'day walk farms' vegetable | 16 |
| beef tartare, sweet pickle, puffed millet, comte, dijon | 23 |

Entrée shared

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|--|----|
| coal fire potato bread, celery salt, toasted sesame | 11 |
| + cullatello | 15 |
| fried shishito peppers, shallot, sunflower seed toum | 15 |
| coal roasted wild mushrooms, artichoke, farro, kale | 24 |
| fraser island spanner crab spanish tortilla, bisque | 24 |
| grilled calamari, burnt tomato, vlita | 29 |
| spanakopita tartlet, feta, herbs | 19 |
| pork cevapi, ajvar, tahini yoghurt, chilli | 26 |

Main shared

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|---|----|
| harissa chicken, quince, lemon and ginger preserve | 37 |
| fried flathead tails, oignons monegasque, celeriac | 39 |
| goats curd agnolotti, tomato, fried rosemary, truffle cacio | 29 |
| sobrasada and squid bomba rice, ink aioli | 42 |
| black angus skirt steak, muscovado, horseradish, beef fat | 44 |
| whole lamb rib rack, pomegranate, parsley, onion | 66 |
| whole grilled fish, white yurrita anchovy emulsion | MP |
| crumbed garfish, youngs tartare, carrot | MP |

Sides

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|--|----|
| gem cos, buttermilk, pumpkin seeds, dill | 14 |
| raddichio, basil, walnut, fig, alto merlot vinegar | 15 |
| smoked kipfler potatoes, sheeps feta, spring onion | 14 |
| cajun potato chips | 11 |

Dessert

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|---|----|
| fresh figs, caramelized buckwheat, whipped brie, fig leaf ice cream | 17 |
| baklava "monaco bar" - walnut biscuit, lemon and honey parfait | 18 |
| kunefe for 2 (allow 15 minutes) | 25 |
| chocolate and caramel tart, labneh, olive oil, aleppo | 17 |

Please note a 10% surcharge applies on public holidays.

We are committed to providing you with quality, sustainable dishes by sourcing produce that has been cultivated, grown, caught, or crafted with complete consideration for welfare and sustainability.

We support local by going direct to small-scale farmers and producers, resulting in best tasting produce that shifts with the seasons.

YOUNG'S

WINE ROOMS

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Tuesday - Sunday from 12pm
Closed - Monday