

# Y.

## Raw

|   |       |
|---|-------|
| 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

|   |          |
|---|----------|
| coal fire potato bread, celery salt, toasted sesame<br>+ cullatello | 11<br>15 |
| baked organic beetroots, parsley yoghurt, fennel, orange            | 21       |
| coal roasted wild mushrooms, artichoke, farro, kale                 | 24       |
| fraser island spanner crab spanish tortilla, bisque                 | 24       |
| fremantle octopus, fava, green tomato, smoked almond                | 29       |
| spanakopita tartlet, feta, herbs                                    | 19       |
| pork cevapi, ajvar, tahini yoghurt, chilli                          | 26       |

## Main shared

|   |    |
|---|----|
| 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 grilled fish, yurrita anchovy emulsion                | MP |
| hand cut linguine, grilled prawns, wine, garlic and chilli  | 36 |

## Sides

|  |    |
|--|----|
| gem cos, buttermilk, pumpkin seeds, dill                     | 14 |
| coal roasted brussels sprouts, macadamia, grapefruit caramel | 15 |
| smoked kipfler potatoes, sheeps feta, spring onion           | 14 |
| cajun potato chips   | 11 |

### Chefs menu \$80 – available only to the entire table

Sit back and let us treat you to a balanced and generous selection of our signature menu items.

+ \$6 p/p Whole fish deboned tableside

+ \$4.50 p/p Oysters

+ \$10 p/p 1kg Tbone Bistecca Fiorentina (minimum table of 4)

# YOUNG'S

WINE ROOMS

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Please note a 10% surcharge applies on public holidays.

We are committed to providing you with quality, sustainable dishes by sourcing produce with complete consideration for welfare and sustainability.

We support local by going direct to small-scale farmers and producers, resulting in delicious, seasonal offerings.



Tuesday - Sunday from 12pm  
Closed - Monday