

# Y.

## Raw

kingfish crudo, kohlrabi, finger lime, creme fraiche	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	11
18 month villani culatta prosciutto	15
baked organic beetroots, parsley yoghurt, fennel, orange	21
burrata, green beans, cavalo nero, almonds	22
fraser island spanner crab spanish tortilla, sweet corn, bisque	24
fremantle octopus, fava, green tomato, smoked almond	29
grilled port lincoln sardine, baccala, cime di rapa	22
pork cevapi, ajvar, tahini yoghurt, chilli brown butter	26

## Main shared

harissa chicken, charred winter vegetables, yoghurt, dill	35
market fish, chickpeas, yellow squash, watercress	39
cauliflower tortellini, sage butter, gorgonzola	32
truffled mushroom risotto, roasted portobello, thyme	34
galiciana porterhouse, caramelised raddichio, hazelnut	52
whole grilled fish, yurrita anchovy emulsion	MP
hand cut linguine, grilled prawns, wine, garlic, chilli	36

## Sides

roasted pumpkin, spinach, goats cheese, aged balsamic	14
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