



OYSTERS AND CAVIAR

sydney rock or pacific oysters	7	royal baerii caviar bump	18
east 33 oysters	8	golden oscietra caviar, blinis, crème fraîche	10g / 88
with sunrise lime mignonette and lemon		imperial sturgeon caviar, blinis, crème fraîche	30g / 240
add royal baerii caviar	12ea		

STARTERS

per piece

sonoma sourdough, coppertree farms butter	6	wild mushroom croquette, truffle, aioli	14
panisse, egg yolk, chive	14	seared hokkaido scallop, harissa, morcilla, karkalla	14
carbonara tart, black pepper, chive	14	tuna tartare, bone marrow, caper	19
tasmanian mussel escabeche, crispy rice, saltbush	14		

COLD STARTERS

beef tartare	36
wasabi, mint, bagna cauda, leaves	
spanner crab	46
mango, snow pea, chilli, lime	

EARTH

chargrilled eggplant, cumin zucchini	32
almond sherry purée, quinoa, pomegranate	
burrata vannella cheese, marrickville, nsw	29
nashi pear chutney, pink peppercorn	
fungi medley gnocchi misty valley mushrooms, nsw	46
sundried tomatoes, pine nut crumb	

LAND

lamb rump 300g, toowoomba, qld	54
warilba organic lamb	
dry aged half duck 400g, tennyson, nsw	79
wollemi ducks laphroaig 10yr whisky, mustard	
flank steak, mbs 6-7 250g, glen innes, nsw	75
black opal	
grain fed wagyu rump cap, mbs 6-7 300g, elbow valley, qld	78
westholme	
citrus fed wagyu scotch fillet, mbs 6-7 300g, elbow valley, qld	110
westholme	
grain fed wagyu striploin, mbs 6-7 400g, darling downs, qld	130
true north	
grass fed rib eye on the bone, mbs 4+ 600g, south gippsland, vic	210
coppertree farms	
grain fed t-bone, mbs 4-5 1kg, darwin, nt	280
westholme	

BONE MARROW & WHISKY LUGE

roasted bone marrow	19
whisky glazed onion, black garlic, crostini	
+ johnnie walker blue whisky luge	30

SEA

xl king prawns mooloolaba, qld	65
charcuterie xo	
fish of the day	MP
diamond clams, lemon myrtle butter, capers	
eastern rock lobster mafaldine port stephens, nsw	MP
pancetta, smoked dashi butter, cherry tomato	

SIDES & EXTRAS

baby cos, burnt honey, puffed grains, malted onions	14
roasted wagyu tallow potatoes, lemon thyme, saltbush	16
broccolini, macadamia, pickled currants, brown butter	16
mushroom trio, soy & garlic butter	16
grilled green beans, garlic, chilli	16
heirloom carrots, tahini, sesame	16
1/2 eastern rock lobster	MP

SAUCES

miso & roasted garlic butter	5
burnt jalapeno chimichurri	5
red wine jus	5
three pepper sauce	5
smoked tallow béarnaise	7



TERRAIN & TIDES SELECTION

available for 2 guests and above



EARTH 110PP

panisse
cacio è pepe tart

sourdough
burrata
chargrilled eggplant

fungi medley gnocchi
roasted potatoes
baby cos

sticky date pudding



LAND 140PP

sourdough
turnip fritter
carbonara tart

beef tartare

lamb rump
flank steak
roasted potatoes
broccolini

sticky date pudding
popcorn



SEA 140PP

sourdough
tuna tartare
seared scallop

spanner crab

fish of the day
roasted potatoes
baby cos

popcorn
panna cotta



SIGNATURE LAND 180PP

sourdough
carbonara tart
tuna tartare

beef tartare

rib eye on the bone
roasted potatoes
broccolini

fig tart
sticky date pudding



SIGNATURE SEA 190PP

sourdough
caviar bump
oysters
seared scallop

spanner crab

fish of the day
king prawns
roasted potatoes
baby cos

fig tart
sticky date pudding



THE FULL SANDERSON 299PP

sourdough
oysters
golden oscietra caviar

carbonara tart
tuna tartare
beef tartare
spanner crab

dry aged half duck
wagyu beef
roasted potatoes
broccolini

popcorn
sticky date pudding

The Sanderson takes every possible precaution when catering to dietary requirements however cannot guarantee the absence of egg, nut, soy, milk, wheat, fish and shellfish from anything produced in our kitchen. Serious or threatening dietaries require a reservation and a minimum 48 hours notice prior to attending.

All card payments will incur a transaction fee: MasterCard Credit 1.4% | MasterCard Debit 0.8% | Visa Credit 1.5% | Visa Debit 0.8%
Amex 1.5% | Speakeasy Group App 1.5%. Sundays and Public Holidays incur a 15% surcharge. For groups of 8 guests or more, a 10% service fee applies.



DESSERT

medjool sticky date pudding 22
creme fraiche, talisker butterscotch, rye

popcorn x popcorn x popcorn 22
vanilla cake, green apple, brown butter
add 20g siberian caviar 60

coconut panna cotta 22
shiso, blackcurrant, lemon

fig frangipane tart 24
fig jam, macadamia honey, fig leaf

cheese selection
délice de saint cyr - cow's milk, normandy, france
crottin de chèvre - goat's milk, picandine, france
king river gold washed rind - cow's milk, milawa, vic 3pc 45 | 5pc 75
oak blue - cow's milk, gippsland, vic
comté - cow's milk, franche-comté, france



DESSERT WINES

chateau filhot - bordeaux, france

29

2016 sauternes 2ém cru classe' semillon - sauvignon - muscadelle - 13.5%

frogmore creek - coal river valley, tas, australia

24

2024 iced riesling - 8.0%

COCKTAILS

poire

26

*pear eau-de-vie, martell vs, ginger liqueur, blanc vermouth, rosemary,
dehydrated pear*

irish coffee

28

jameson, ovaltine guinness malt, coffee, cream

DIGESTIVES

amaro montenegro

15

frangelico

15