



## TO START

<b>PiOiK Sourdough</b>	5
Copper Tree Cultured Butter	
<b>Martini Olives</b> <i>GF/DF</i>	9
Garlic, Chili	
<b>Black River Caviar</b> <i>GF</i>	38
Jamon Potato Crisps, Crème Fraiche	
<b>Sydney Rock Oyster</b> <i>GF/DF</i>	7
Sunrise Lime, Mignonette	
<b>Yellowfin Tuna</b> <i>GF/DF</i>	28
Avocado, Mandarin, Chervil	
<b>Line Caught Wild Kingfish</b> <i>GF/DF</i>	26
Green Apple, Shiso, Roe	
<b>Heritage Beetroot</b> <i>GF/DF/N/VG</i>	24
Macadamia, Fig, Caramelised Fennel	
<b>San Daniele Prosciutto</b> <i>GF</i>	28
Glazed Persimmon, Jersey Curd	
<b>Free Range Chicken Liver Parfait</b>	25
Pickled Blueberries, Sourdough Crumpet	
<b>Hand Cut Wagyu Beef Tartare</b> <i>GF/DF</i>	26
Egg Jam, Cornichons, Fried Shallots	
<b>BTWN Chilled Seafood Platter</b>	99
<i>GF/DF</i>	
King Prawns, Sydney Rock Oysters, Yellowfin Tuna, Line Caught Kingfish, Spanner Crab Salad, Black River Caviar, Condiments	

## MAIN

<b>Roasted Cauliflower</b> <i>GF/DF/N/VG</i>	42
Tomberries, Smoked Almonds, Sorrel	
<b>Spanner Crab Lumache</b>	44
Fermented Chili, Lemon	
<b>Grilled King Prawns (3)</b> <i>GF</i>	48
Dashi Butter, Finger Lime, Karkalla	
<b>Pan Roasted Murray Cod</b> <i>GF</i>	62
Braised Leek, Caviar Velouté	
<b>Glazed Aylesbury Duck Breasts</b> <i>GF/DF</i>	64
Radicchio Agro Dolce, Fermented Plum	
<b>Riverine MBS 2+ Beef Short Rib</b>	66
<i>GF/DF</i>	
Green Peppercorn, Garden Herbs, Horseradish	
<b>Slow Roasted Magra Lamb Rack</b> <i>GF/DF</i>	74
Salsa Verde, Lamb Jus	

## FROM THE GRILL

*All served with house mustards and red wine jus*

<b>200g Brooklyn Valley MBS 3+ Tenderloin</b> <i>GF/DF</i>	56
<b>300g Jack's Creek MBS 6+ Wagyu Striploin</b> <i>GF/DF</i>	62
<b>600g Kidman Premium MBS 4+ Grain Fed Rib Eye</b> <i>GF/DF</i>	135
<b>500g Westholme F1 MBS 7+ Wagyu Scotch Fillet</b> <i>GF/DF</i>	150

## SIDES

<b>Baby Gem Lettuce Hearts</b> <i>GF/DF/VG</i>	14
Witlof, Shallots, Native Hibiscus Vinegarette	
<b>Charred Broccolini</b> <i>GF/DF/N/VG</i>	14
Romesco, Smoked Almonds	
<b>Fried chat potatoes</b> <i>DF/VG</i>	14
Rosemary Salt	
<b>Shoestring Fries</b> <i>DF/VG</i>	14
Roasted Garlic Aioli	

## SET MENU - \$99 PP

### STARTERS

- PiOiK Sourdough
- Martini Olives
- Line Caught Wild Kingfish
- San Daniele Prosciutto

### MAIN

- Roasted Aylesbury Duck Breasts
- Spanner Crab Lumache

### SIDES

- Fried Chat Potatoes
- Baby Gem Lettuce Hearts

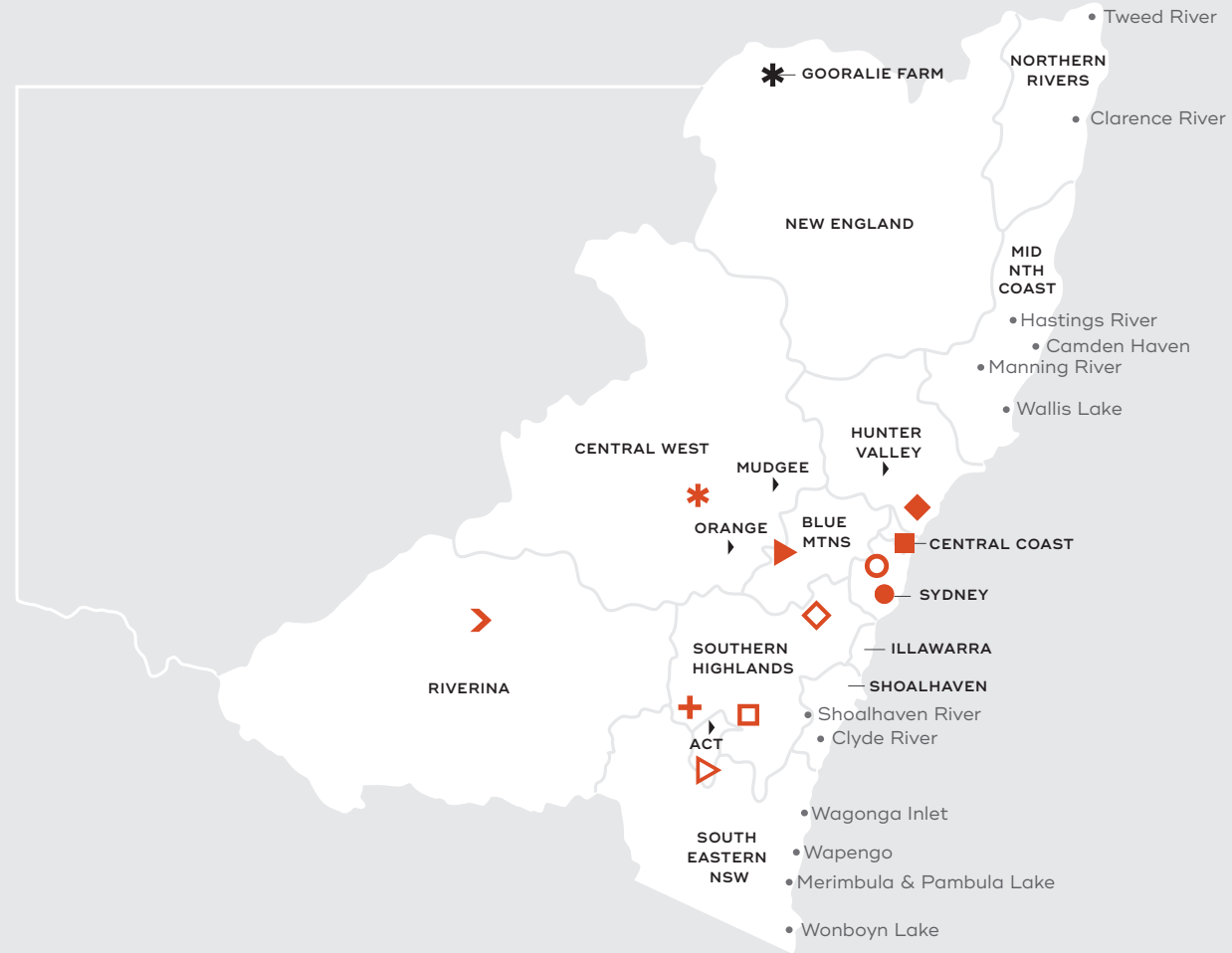
## 2AM DESSERT: BY JANICE WONG

- Snickers *GF/N*



BTWN revolves around the joy of sharing, allowing the finest local ingredients to tell their stories on the plate.

The menu is a celebration of provenance, spotlighting the best producers and artisans from 'between the borders' in New South Wales.



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|------------------------------|---------------------------------------|---------------------------------------|
| ● Appellation Oyster Farms   | ▶ Malfroys Gold Honey, Blue Mountains | ● Vannella Cheese, Marrickville       |
| ● Arcadia Game Farm, Arcadia | ● PiOiK Bakery, Pyrmont               | ◆ Wollemi Duck, Wollemi National Park |
| □ Alto Olives, Crookwell     | ● Pepe Saya Butter, Caringbah         | ▶ New South Wales Wine Regions        |
| ➤ Aquna Murray Cod, Griffith | ■ Spiralz Fermented Foods, Tuggerah   |                                       |
| ● CopperTree, Budderoo       | ● The Fermentalist, CBD               |                                       |