



## SNACKS

<b>PiOiK Sourdough</b> Copper Tree Cultured Butter <i>Serves two pieces</i>	8
<b>Chicken Liver Parfait Millefeuille</b>	8
<b>Crispy Stuffed Zucchini Flower</b> <i>V/GF</i> Feta, Purple, Cauliflower, Pumpkin Seed	8EA
<b>Fremantle Octopus and Black Pudding</b> <i>DF</i> Saffron Aioli	8EA
<b>CRU Caviar Siberian Imperial 10g</b> Blinis, Crème Fraiche, Classic Condiments	95

## COLD/RAW BAR

<b>Appellation Oyster</b> <i>GF/DF</i> Finger Lime, Mignonette	7EA
<b>Yellowfin Tuna Escabeche</b> <i>GF/DF</i> Ox Heart Tomatoes, Guindilla, Olasagasti Anchovies	28
<b>Spencer Gulf Kingfish Crudo</b> <i>GF/DF</i> Tomato Essence, Capers, Pickled Green Chili, Semi-dried tomatoes	28
<b>Heirloom Vegetables Crudité</b> <i>V/GF/VO</i> Vannella Ricotta	24
<b>Wagyu Bresaola MBS 7+</b> <i>GF</i> Bagel Croutons, Parmesan, Arugula	28
<b>Australian Artisan Cheese</b> <i>V</i> Milawa Blue, Le Rouge, Pyengana Mature Cheddar	38
<b>BTWN's Australian Seafood Platter</b> <i>GF</i> 1/2 Dozen Appellation Sydney Rock Oysters, 2 Mooloolaba QLD Prawns, Abrolhos Island Scallop Crudo, Yellowtail Kingfish, Yellowfin Tuna Condiments <i>Add 10g CRU Caviar Siberian Imperial , Blinis, Crème Fraiche, Classic Condiments</i>	95
	50

## APPETISERS

<b>Northern Rivers Veal Tongue Skewer</b> <i>GF/DF</i> Tapenade, Date Glace	28
<b>Beetroot Pastrami</b> <i>VG/GF</i> Romesco, Pickled Purple Cauliflower, Cucumber	26
<b>Vannella Stracciatella</b> <i>V/GF</i> Preserved Roasted Tomatoes, Salsa Verde, Basil	28

## PAS/PAS

<b>Gnocchi Romaine</b> <i>V/N</i> Wild Garlic, Brown Butter Goats Curd, Sage	36
<b>Hand Shaped Conchiglie</b> <i>V</i> Piquillo Peppers, Vannella Buffalo Mozzarella, Heirloom Cherry Tomatoes	38

## MAI/S

<b>Roasted Yellow Belly Flounder</b> <i>GF</i> Roast Chicken Butter, Diamond Clams, Sweet Peas	MP
<b>Pan Roasted Murray Cod</b> <i>GF</i> Espelette Beurre Blanc, Turnips, Kinkawooka Mussels, Fennel	58
<b>Arcadia Farm Spatchcock</b> <i>GF</i> Café de Paris butter, Baby Leeks, Chimi Churri, Jus Gras	48
<b>Dry Aged Wollemi Aylesbury Duck Breasts</b> <i>GF</i> Duck Leg Confit, Cavolo Nero, A L'orange Jus	58

## FROM THE GRILL

*All served with Watercress, Jus, Shoestring Fries*

<b>450g Gooralie Farm Berkshire Pork Cutlet</b> <i>GF</i> Sauce Charcutière	56
<b>250g Jack's Creek Wagyu Sirloin MBS 6+</b> <i>GF/DF</i>	68
<b>250g Copper Tree Dry Aged Rump Cap</b> <i>GF/DF</i>	45
<b>600g Dry Aged Grass-Fed Rib-Eye MBS 4+</b> <i>GF/DF</i>	150

## SAUCES & BUTTER

<b>Bordelaise</b>	5
<b>Bearnaise</b>	5
<b>Café de Paris Butter</b>	5

## SIDES

<b>Cauliflower Fioretto Blossoms</b> <i>VG/GF/N</i> Ajo Blanco, Hazelnuts	16
<b>Shoestring Skin-On Fries</b> <i>GF/DF</i> Black Garlic Mayonnaise	16
<b>Crushed Chat Potatoes</b> <i>GF</i> Beef Fat, Seaweed Salt	16
<b>Darling Mills Baby Leaf Salad</b> <i>VG/GF</i> Pickled Shallot Dressing, Micro Herbs	16

## SPECIAL URBAN PLATES

**Specials Worth Staying Out For**

### BURGER NIGHTS AT BTWN

Every Monday from 6pm

**Four delicious options, each served with golden fries, crafted to satisfy every craving.**

### TOMAHAWK TAKEOVER

Every Tuesday from 6pm

**1KG of grass-fed, Shoestring Fries, Bearnaise and Pan Jus made to share**

Per Steak 90

### WRAPPED AND LOADED

Every Wednesday from 6pm

**Truffled Duxelles, Tender Fillet, Mash**

Per Wellington 65

### SUNDAY ROAST

**Savour the weekend with a luxurious roast dinner experience, complete with endless Yorkshire pudding**

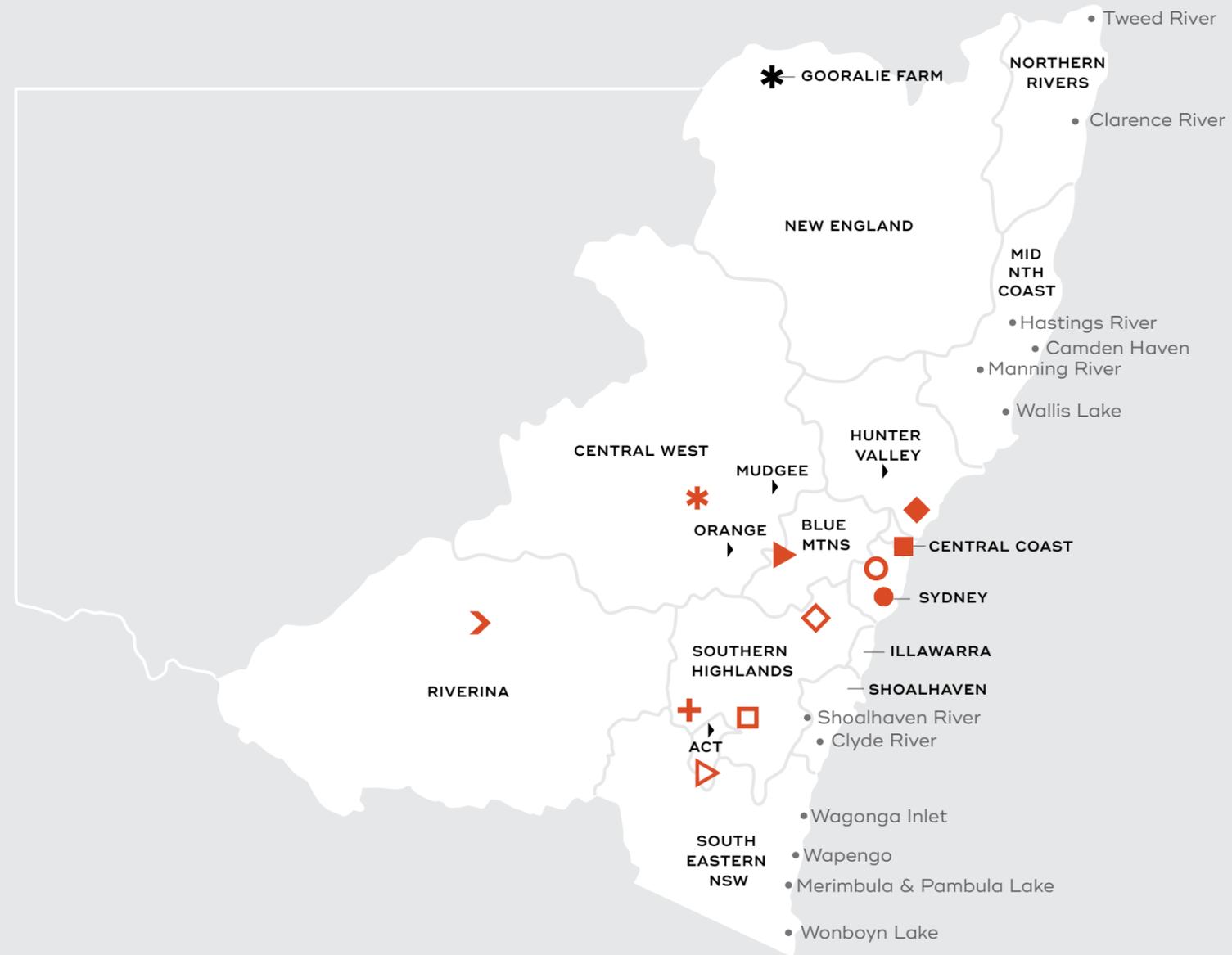
Your choice of roast and a glass of wine or beer 58

Add a decadent sticky toffee pudding 68



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                | * | Free Range Berkshire Pork, Gooralie Farm | ▶ | Stone Axe Wagyu, Tarana             |
| ● | Arcadia Game Farm, Arcadia              | ● | Greenspace, CBD                          | * | Tajima Wagyu Beef, Cudal            |
| □ | Alto Olives, Crookwell                  | + | Hilltops Free Range Eggs, Boorowa        | ▷ | Tajima Wagyu Beef, Red Hill         |
| ➤ | Aquna Murray Cod, Griffith              | ▶ | Malfroys Gold Honey, Blue Mountains      | ● | The Fermentalists, CBD              |
| ● | CopperTree, Budderoo                    | ◇ | Mussett Holdings Mushrooms, Colo Vale    | ● | Vannella Cheese, Marrickville       |
| ● | Crumpets By Merna, Caringbah            | ◆ | Newcastle Greens Farm, Newcastle         | ◆ | Wollemi Duck, Wollemi National Park |
| ○ | Darling Mills Farm, Berrilee            | ● | PiOiK Bakery, Pyrmont                    | ▶ | New South Wales Wine Regions        |
| ● | De Palma Salumi, Padstow                | ● | Pepe Saya Butter, Caringbah              |   |                                     |
| ● | Feather and Bone Butchery, Marrickville | ■ | Spiralz Fermented Foods, Tuggerah        |   |                                     |