

## ALL DAY DINING MENU

# THE Treasury

111 Macquarie Street,  
SYDNEY N.S.W

---

### LIGHT BITES

- Green olives with fennel seeds, dried red chillies, orange zest (v, gf, df) · 11
- Australian tiger prawn, baby gem, cocktail sauce, mini sourdough baguette · 12 each
- Truffle fries, parmesan, truffle aioli · 15
- Freshly shucked oysters with finger lime, dill oil (gf, df) · 7.5 each
- Salt bush and pepper squid, lemon myrtle aioli (df) · 16
- Kangaroo sausage rolls (six pieces), fennel pollen, beetroot ketchup · 18

---

### CHARCUTERIE AND CHEESE

- Charred sourdough, cultured butter · 7
- Prosciutto de Parma · 18
- Squid ink, truffle and free-range pork salami · 18
- Wagyu bresaola · 20
- Chicken, leek and truffle terrine, piccalilli relish · 20
- Australian cheese selection, quince, lavosh · 38

---

### SOUPS AND SALADS

- Charred sourdough and cultured butter · 7
- Butternut pumpkin soup (v, gf) · 19
- Buddha bowl, quinoa, broccolini, beetroot, pumpkin, hemp seed, avocado (v, gf, df) · 23
- Falafel bowl, miso hummus, pickles, cucumber, baby spinach, pomegranate glaze, zaatar (v, df) · 23
- Miso glazed mushrooms with herbs, sourdough and poached egg (v) · 23
- Vannella burrata, Prosciutto de Parma, ox heart tomato, nasturtium, fig balsamic · 25

---

### SANDWICHES AND BURGERS

- Club sandwich, chicken, grilled bacon, fried egg, cos lettuce, tomato, avocado, fries · 34
- Beef burger, brisket pattie, aged cheese, smoky tomato relish, pickle, cos lettuce, tomato, fries · 34
- Vegan burger, pumpkin pattie, vegan burger sauce, alfalfa, pickles, tomato, potato bun, fries (v, df) · 32

---

### MAINS

- Casarecce, pomodoro, pesto, ricotta (v) · 33
- Charred eggplant, black barley, smoked labneh, Aleppo butter, sweet potato leaf (gf, v) · 34
- Rockpool of regional seafood, Balmain bug, gulf prawn, scallops, octopus, caviar, samphire, shellfish consume, Champagne foam (gf, df) · 48
- Lamb shoulder, heirloom carrots, eggplant puree, braised figs (gf, df) · 48

---

### FROM THE GRILL

- All grill items are served with charred peppers, fondant potato, chimichurri and red wine jus*
- Southern Highlands grain fed rib eye 350g (gf, df) · 65
  - Southern prime sirloin 250g (gf, df) · 49
  - Riverina angus rump 200g · 45
  - Corn fed chicken breast 220g (gf, df) · 36
  - Tasmanian salmon 200g (gf, df) · 46

---

### SIDES

- Roast heirloom carrots, smoked hummus, pumpkin and hemp seed (gf, df, v) · 15
- Chargrilled broccolini, macadamia cream, salt bush dukkah (gf, df, v) · 15
- Coral leaf salad, botanical vinegarette (gf, df, v) · 13
- Black sea salt fries, aioli · 13

---

### DESSERTS

- Milk chocolate tart, sablé breton, caramel cream, raspberry, macadamia crumble · 18
- Lemon pavlova, lemon cream, fresh berries salad, mint, blueberry compote · 18
- Baked cheesecake, passionfruit, raspberry, sesame, vanilla crumble, fresh cream · 18

V · VEGETARIAN GF · GLUTEN FREE DF · DAIRY FREE

*Please note menu items may have come into contact with peanuts, tree nuts, soybeans, milk, eggs, wheat, shellfish or fish. Please speak with a member of our team before placing your order, should you have any allergies or dietary requirements.*



*Treasuring our natural environment*

PRINTED ON SUSTAINABLE PAPER MADE FROM GROUND COFFEE

*Established*  
1851