

## To START

Oysters natural w lemon	5 ea
Chef's Signature Oysters (described by your wait staff)	5 ea
Gin, Beetroot and Davidson Plum Cured Salmon w green apple and celeriac slaw, coriander oil	24
Pork Terrine w apple and thyme, chutney, fried bread, and cornichons	18
Roasted Pumpkin w quinoa salad, dried fruits, candied nuts and turmeric dressing v	16
Confit Octopus w pickled fennel and citrus	22
Roasted Bone Marrow w horseradish puree, parsnip puree jus and brioche	19
Barbeque Prawns w caper-parsley butter	22
Citrus Salad w orange, pickled fennel, mixed leaves	12

## To FOLLOW

Bay Bugs Tagliatelle w creamy bisque	38
Market Fish (described by your wait staff)	42
Pork Cutlets w truffle yam, greens, creamy mushroom jus	36
Duck Fat Roasted Kipfler Potatoes w manchego cheese and truffle	14
Corn-Fed Chicken Breast w potato fondant, asparagus blankets and sundried tomato cream sauce	37
Spiced Cauliflower w ras el hanout, roasted chickpeas, hummus and pomegranate molasses v	16
Flat Iron Wagyu Steak MB3+ w triple cooked chips, parsnip puree, pink peppercorn and tarragon butter	38
Rangers Valley Black Onyx Wagyu MB3+ 350g Rump Steak w duck fat kipfler potatoes, seasonal green vegetables, jus	42
Baby Broccoli w almond slivers and chilli	14

## To END

Honeycomb and Chocolate Iced Parfait	17
Deconstructed Citrus Meringue Tart w raspberry coulis, crumble and candied zest	17
Mango and Lime Chiboust	16
Rhubarb and Macadamia Ice Cream w apple granita, custard and fruit crisps v	16

# SOMA

There will be a 15% surcharge on public holidays

gf Gluten Free

v Vegetarian

df Dairy Free

Gluten free options available on request.

While The Chambers will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.