



### Appetiser / Share Entrée

Warm crusty roll w olive oil & balsamic 2.5

Mezze of prosciutto, salami, chilled prawns, olives & arancini 36

Chefs Tasting Plate: selection of 3 entrees 39

### Entrée

Freshly shucked local oysters: Natural / Nam Jim / Red Wine & eschallot (gf) 3 - \$12 | 6 - \$24 | 12 - \$48

Kingfish carpaccio w Ponzu dressing, beetroot & eshallots (gf) 19.5

Lemon myrtle Yamba prawns w celeriac remoulade (gf) 19.5

Lamb short ribs w fresh pomegranate, mint, yoghurt dressing (gf) 17

Bruschetta w Johnny LoveBite tomato medley & feta (v) 16.5

Roast Hunter Valley pork belly w chilli lime caramel & salad (gf) 18.5

Eggplant salad w ricotta, walnut & pomegranate (v/gf) 17

### Main Course to Share

Junee lamb shoulder w eggplant, tahini yoghurt & sumac (gf) 68

### Main Course

Braised Wagyu beef cheeks w potato puree & caponata (gf) 35

Chicken supreme w corn & bean salsa, crispy prosciutto (gf) 35

Crispy Humpty Doo barramundi w spinach, almond & capers (gf) 37.5

Twice cooked Hunter Valley pork belly w chilli lime caramel (gf) 36

Spanner crab & prawn linguini w pangrattato & lemon EVO 35

Grilled Muscovy duck breast w beetroot puree & pickled radish (gf) 38

Homemade potato gnocchi w sage, pumpkin & roasted pinenuts (v) 34

Kangaroo loin w walnut salad, beetroot & gorgonzola (gf) 35

3 Bean Cassoulet w fresh thyme & black quinoa (vegan) 31

Fort Denison fish and chips w tartare sauce 32

### Sides

Rosemary salted fries 8.5

Steamed greens (gf) 9

Rocket & parmesan salad (gf) 8.5

Truffled polenta chips 10

### Dessert

Chocolate brownie w nougat ice cream & milk chocolate sauce 15

Sticky orange and coconut pudding w mascarpone 15

Passionfruit meringue w lemon curd cream & crispy wafer 15

Coconut sago, mango, passionfruit & shaved coconut (vegan) 15

### Cheese

Cheese: 1 variety 12 | 2 varieties 18 | 3 varieties 25

Ask your wait staff for today's selection

### Espresso Coffee & Teas

Flat White, Latte, Mocha, Cappuccino, Macchiato 4.5

Selection of teas inc. EBT, Peppermint & Camomile 4

Extra shot / Chai / Soy / Decaf / Large 0.5

Affogato / w Frangelico / Kahlua 8/15

Italian / Caribbean / Irish Coffee 15

Bookings  
Essential

## Sunset Sessions

Friday and Sunday evenings of dinners, music, tours and sipping wine as the sun sets over the Sydney skyline from November through to the end of March!

hello.

Some helpful information...

We understand you might have **time constraints** and may intend to catch a particular ferry. If this is the case, please advise your wait staff, earlier rather than later, so we may best assist you to meet your timetable.

No need to get up from your table to pay your bill – just ask your waiter who can bring it straight to you!

## Dinner De-Lights



Pre-registration for tickets to Dinner DeLights during the Festival of VIVID is now open!

Please visit the website for more details!

RESTAURANT | WEDDINGS | CORPORATE DINNERS | COCKTAIL EVENTS | WINE | NEW YEARS EVE DINNER GALA | CHEESE AND WINE TASTING | EXPERIENCE

Open for lunch 7 days a week 11.30 – 4.20 | P: (02) 9361 5208 | E: reservations@fortdenison.com.au | www.fortdenison.com.au

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