

# THE LIVING ROOM

Relaxed Harbourside Dining Inspired by Coastal Australian Ingredients

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## CAVIAR & OYSTERS

Sydney Rock Oyster 7ea  
East Coast Pacific Oyster 7ea

Anna Dutch Siberian Caviar 30gr 180  
Anna Dutch Oscietra Caviar 30gr 195

*Caviar served with traditional condiments and house crumpets  
All oysters served with mignonette and lemon*

## SNACKS

Mount Zero Olives (v, gf) 12  
Steak Fries with Olssons Sea Salt (v) 16  
Shoestring Fries with Olssons Sea Salt (v, gf) 16  
Chicken Katsu with White Cabbage Slaw 22  
Artisan-cured Meat and Cheese Plate with Condiments 32  
House-made Dips Selection, Organic Vegetable Crudités, Flatbread (v) 22

## SALADS

The Living Room Caesar Salad, Garlic Croutons, Soft Boiled Egg (v) 28  
Vine-ripened Tomato, Burrata, Basil, Parsley, White Balsamic (v, gf) 32  
Kingfish Crudo, Ginger Sour, White Radish, Sesame (gf) 38  
Sashimi Ocean Trout & Tuna Bowl, Grains, Sesame, Soy, Shiso 38  
Endive, Green Goddess, Walnut, Avocado, Meredith Dairy Fetta (v, gf) 30  
White Cut Chicken Salad, Beans Sprouts, Chilli, Coriander, Cashew 32

## DELI

Rock Lobster Roll, Iceberg Lettuce, Caper Sauce, Fried Leeks 42  
Berkshire Ham & Cheese Toasted Sandwich 28  
Saltbush Bagel, Smoked Salmon, Crème Cheese, Onions, Capers 32  
The Living Room's Club Sandwich, Egg, Pasture-raised Chicken, Lettuce, Bacon 32  
Wagyu Beef Cheeseburger, Lettuce, Tomatoes, Pickles 32  
Grilled Mushroom Baguette, Parmesan, Preserved Lemon, Fetta (v) 28

*All deli items are served with either shoestring fries or a green salad  
Gluten-free options are available for all deli items upon request.*

## MAIN PLATES

Creamed Spinach Orecchiette, Zucchini, Fetta, Pangrattato (v) 38  
Fabbrica Conchiglie, Gulf Prawns, Chilli, Garlic, Parsley 38  
Steamed Ocean Trout, Capers, Broccolini, Gremolata (gf) 48  
350gr Rib-eye on the bone, Mushrooms, Native Pepper Sauce (gf) 78

## DESSERTS

Basque Cheesecake, Seasonal Fruit Compote (nf) 18  
Hazelnut Slice, Chocolate Crèmeux, Lemon Aspen (v) 18  
House Gelato Selection, Honey Tuile (gf) (nf) 18  
White Chocolate Crème Brûlée with Passionfruit Curd 24

gluten-free (gf) vegetarian (v) nut-free may contain traces (nf)

Kindly advise us of any allergies, dietary preferences or requirements.

A credit card surcharge of 2% will apply to all credit card payments. 10% surcharge on Sundays and 15% surcharge on public holidays.