

THE  
*Palomar*

Ploik Nigella Seed Flatbread, Whipped Tahini	10
Sydney Rock Oysters, Finger Lime, Arak Mignonette	7.5
House Pickles & Ferments, Toun	16
Grilled Mushroom, Za'atar, Perilla Leaf	22
Chicken Schnitzel, Shifka Tartar Sauce	16
Grilled Abrolhos Island Scallop, Zhoug Butter	26
Westholme Wagyu Tongue, Date Glaze	24
Cucumbers, Green Tahini, Crispy Chilli	26
Stracciatella, Preserved Apricot, Nectarine	28
Market Fish Crudo, Tomato Ezme	34
Salanova, Dates, Grapefruit	18
Wood-fired Carrots, Cashew Tarator, Golden Raisins	20
Grilled Roman Beans, Muhammara	20
Crispy Potatoes, Charred Spring Onion Salsa	18
Southern Calamari, Preserved Lemon	50
Coral Trout, Sauteed Chicory, Herbs	60
Spatchcock, Yoghurt, Chilli Butter	48
600g Coppertree Farm Ribeye, Burnt Chilli Salsa	130

10% service charge applies to groups of 8+. We take great care in the preparation of all our food, but we cannot guarantee the absence of trace elements of certain ingredients. If you have any allergies or dietary requirements, please speak to your server before ordering.

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## DESSERT

Baklava, Pistachio Ice Cream Sandwich	22
Lamington, Labneh, Mango, Rose Petals	22
Yoghurt Ice Cream, Blackberry, Brown Butter Cake	22
Tahini Custard Tart, Burnt Honey Ice Cream	22
Cardomom Ice Cream, Chocolate, Honeycomb, Plum	22

## AFTER DINNER COCKTAILS

Barraquito	23
Licor 43, Badel 'Bajadera' Hazelnut & Almond Cream, ONA espresso, condensed milk, cinnamon	
Baklava Punch	30
Martel VS Cognac, Don Zolio PX, Clarified-Pistachio Milk, Honey, Orange Blossom	
Montenegro Sour	25
Amaro Montenegro, Four Roses, Gomme, Angostura Bitters	

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