SHELL HOUSE SYDNEY

CHEF'S SELECTION
MENU ONE
$165 PER PERSON, MINIMUM 4 PERSONS

WHOLE WHEAT SOURDOUGH
cultured butter

RAW FISH PLATE
wakame cider vinegar, olive oil

GRILLED LEEK
raclette, aged balsamic, lemon thyme

WAGYU BRESAOLA
horseradish, heirloom tomato, malted onions

MURRAY COD
cavolo nero, fennel, bonito butter

DRY AGED ANGUS BEEF
cafe de paris, beer mustard

RED FIRE LETTUCE
oregano vinaigrette, horseradish

ROASTED POTATO
marjoram, fried garlic

DOLCE ORANGE
yuzushu, perilla, yoghurt caramel

SAKE & CHOCOLATE
honeycomb, sake lees ice cream

DINING ROOM
& TERRACE

SHELL HOUSE SYDNEY

CHEF'S SELECTION
MENU ONE
$180 PER PERSON, MINIMUM 4 PERSONS

WHOLE WHEAT SOURDOUGH
cultured butter

RAW FISH PLATE
wakame cider vinegar, olive oil

GRILLED LEEK
raclette, aged balsamic, lemon thyme

WAGYU BRESAOLA
horseradish, heirloom tomato, malted onions

RISOTTO
wild mushroom, creme fraiche, pecorino

MURRAY COD
cavolo nero, fennel, bonito butter

DRY AGED ANGUS BEEF
cafe de paris, beer mustard

RED FIRE LETTUCE
oregano vinaigrette, horseradish

ROASTED POTATO
marjoram, fried garlic

DOLCE ORANGE
yuzushu, perilla, yoghurt caramel

SAKE & CHOCOLATE
honeycomb, sake lees ice cream

DINING ROOM
& TERRACE

SHELL HOUSE SYDNEY

CHEF'S SELECTION
MENU TWO

$210 PER PERSON, MINIMUM 4 PERSONS

SYDNEY ROCK OYSTERS
pepper berry & verjus mignonette

COMTE CRULLER
truffle honey

WHOLE WHEAT SOURDOUGH
cultured butter

RAW FISH PLATE
wakame cider vinegar, olive oil

GRILLED LEEK
raclette, aged balsamic, lemon thyme

WAGYU BRESAOLA
horseradish, heirloom tomato, malted onions

RISOTTO
wild mushroom, creme fraiche, pecorino

MURRAY COD
cavolo nero, fennel, bonito butter

DRY AGED ANGUS BEEF
cafe de paris, beer mustard

RED FIRE LETTUCE
oregano vinaigrette, horseradish

ROASTED POTATO
marjoram, fried garlic

DOLCE ORANGE
yuzushu, perilla, yoghurt caramel

SAKE & CHOCOLATE
honeycomb, sake lees ice cream

CHEESES
selection of local and imported cheeses with condiments

DINING ROOM
& TERRACE

SHELL HOUSE SYDNEY

CHEF'S SELECTION
MENU THREE
$295 PER PERSON, MINIMUM 4 PERSONS

SYDNEY ROCK OYSTERS
pepper berry & verjus mignonette

COMTE CRULLER
truffle honey

WHOLE WHEAT SOURDOUGH
cultured butter

RAW FISH PLATE
wakame cider vinegar, olive oil

GRILLED LEEK
raclette, aged balsamic, lemon thyme

WAGYU BRESAOLA
horseradish, heirloom tomato, malted onions

RISOTTO
wild mushroom, creme fraiche, pecorino

SOUTHERN ROCK LOBSTER
xo butter, lemon, sea greens

MURRAY COD
cavolo nero, fennel, bonito butter

DRY AGED ANGUS BEEF
cafe de paris, smoked garlic, lemon

RED FIRE LETTUCE
oregano vinaigrette, horseradish

ROASTED POTATO
marjoram, fried garlic

GOLDEN KIWI
yuzushu, perilla, yoghurt sorbet

CHOCOLATE
cocao nib, sobacha, jersey milk

CHEESES
selection of local and imported cheeses with condiments

DINING ROOM
& TERRACE