

ENNUI

SAMPLE MENU

Sourdough & Whipped Duck Fat	6 ea.
Sydney Rock Oysters, Lemon Pepper Beurre Blanc	8 ea.
Fried Potato, Chermoula Mayo	9 ea.
Seared Scallops, Sake Lees, Caviar	15 ea.

Chicken Liver Parfait, PX Jelly, Crisps	26
Escargot, Garlic & Parsley Butter, Rayu, Toast	28
Beef Tartare, Sour Tomato, Nori Rice Cracker	32
Kingfish Collar, Fermented Red Jalapeño, Lemon	30
Spatchcock, Sauce Verte, Oyster Mushrooms	50

Tempura Zucchini Flowers, Pumpkin, Braised Barley	42
Murray Cod, Sauce Vierge, White Cucumber	61
Duck ENNUI, Bone Sauce, Beets & Strawberry	68
300g Wagyu MB5+ Tri Tip, Frites	75
400g Wagyu MB5+ Sirloin, Mizuna	125
Dry Aged Wagyu Ribeye	22/100g

Fioretto, Macadamia, Parsley & Thyme	18
Grilled Shishito Peppers, Whipped Tofu, Lemon	18
Desiree Galette, Garlic Cream, Hollandaise	22
Block 11 Red Cos Lettuce, Vinaigrette	16
Frites, Aioli, Nori	16

*All card payments incur a 1.6% surcharge
Please let your waiter know if you have any food allergies*

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SEASONAL MENU \$95pp

SNACKS

Fried Potato, Chermoula Mayo

Smoked Mussel, Lemon Habanada Kosho

Sydney Rock Oysters, Lemon Beurre Blanc +8 ea

Seared Scallops, Sake Lees, Caviar +15 ea

ENTREE

Cured Ocean Trout, Creme Fraiche, Fennel

Escargot, Garlic & Parsley Butter, Rayu, Toast

MAIN

Tempura Zucchini Flowers, Pumpkin, Braised Barley

Wagyu MB5+ Tri Tip, Cafe de Ennui Butter, Remoulade

Fioretto, Macadamia, Parsley & Thyme

Duck ENNUI, Bone Sauce, Beets & Cherry +68 per serve

DESSERT

Chocolate Crèmeux, Pistachio, Orange

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