

# TWR

THE WAITING ROOM

Should you have any special dietary requirements or allergies, please inform your waiter. We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.

Please note a 1.15% surcharge applies for all credit card transactions. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). An additional service fee of 10% applies to bookings of 10 people or more.

BREAKFAST  
SATURDAY TO SUNDAY, 9AM - 12PM

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### Juices

Selection of Chilled Juices - Orange, Pineapple, Apple, Grapefruit, Guava, Cranberry, Tomato 8

### À La Carte

TWR Granola, Tropical Fruits, Passionfruit Curd, Sheep Milk Yoghurt (V) 18

Fig & Almond Gluten Free Toast, Cultured Marmalade Butter (V, LG) 13

Ham & Cheese Croissant 12

Brioche French Toast, Berries, Maple Syrup, Vanilla Cream (V) 22

Smashed Avocado, Goats Curd, Radish, Coriander, Poached Egg, Sourdough (V) 24

Jamón Eggs Benedict, Hash Brown, Spinach, Hollandaise 30

TWR Breakfast - Two Eggs, Poached, Scrambled or Fried, Confit Tomato, Sautéed Mushrooms, Hash Brown, Chipolata, Spinach & Sourdough 32

### Sides

Smoked Salmon, Sautéed Mushrooms 8 ea

Chipolata, Bacon, Hash Brown, Wilted Spinach, Avocado 7 ea

Confit Tomato 6

Gluten Free Bread, Extra Toast 4 ea

S N A C K S  
1 2 P M – 8 P M

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Pioik Sourdough & Cultured Butter (V)	8
Add – Anchovy, Egg Butter, Herb Salad	+4
Sydney Rock Oysters (SFA, DF)	7 ea
Add – Wagyu Fat Dressing	+2
Pork Croquettes (DF)	4 ea
Wildfire Aioli, Lardo	
Fried Chicken Lettuce Wraps (SFA)	22
Aquna Gold Cod Caviar Ranch	
Stuffed Zucchini Flower (V)	5 ea
Yarrawa Cheese, Spicy Mayo	
School Prawns (SFA)	24
Sesame, Sambal Aioli	
Truffle Fries (V)	12
Parmesan, Garlic Aioli	
Anna Dutch – Oscitera Caviar (SFA)	30g – 380
Black Pearl – Beluga Caviar (SFA)	30g – 508

## L A R G E R P L A T E S

1 2 P M – 8 P M

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Cucumber Salad (LG, V) Avocado, Radicchio, Sunflower Seed Pesto, Whipped Goats Feta	23
Wagyu MB6+ Beef Tartare (DF) Fresh Horseradish, Egg Yolk Sauce, Beef Fat Cracker	29
Heirloom Tomatoes (LG, V) Charred Sourdough, Stracciatella, Candied Pepitas, Lemon Vinaigrette, Guindilla Peppers, Basil	26
Tuna Crudo (SFA, LG) Champagne Gel, Citrus, Pickled Radish, Marigold	28
Smash Burger Martins Bun, Caramelised Onion, Cheddar, Pickles, Iceberg, Truffle Dijonnaise, Fries	32
Club Sandwich Chicken Breast, Fried Egg, Bacon, Lettuce, Mayonnaise, Fries	30
Grilled Dukkah Spiced Eggplant (LG, VG, DF) Whipped Tahini, Crispy Chickpea, Sauce Vierge, Mint, Coriander	28
Grilled Tiger Prawns (SFA, LG) Café de Paris, Finger Lime, Espelette, Parsley	37
Ocean Trout (SFA, LG) Quinoa, Tomato, Fennel, Zucchini, Roe Sauce, Bronze Fennel	37
Wagyu MB5+ Striploin 170g (LG) Crushed Potato, Beef Jus, Watercress	57

DESSERTS  
12 P M – 8 P M

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Roasted White Chocolate and Papple Pear Elderflower, Orange Blossom Snow	17
Brioche Pudding VSOP Cream, Almond Meringue, Feijoa Gelato	16
Brown Sugar Custard Tart Whipped Chocolate Ganache, Oabika Gold, Orange	16