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## From the Oyster Bar

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*Thermidor serves the highest grade of oysters sourced from pristine Australian waters.*

Natural oysters, white pepper & finger lime mignonette - \$6 each  
Oysters Bloody Mary - \$6.50 each - add Grey Goose on the rocks - \$13  
Wood roasted oysters, Kilpatrick, triple smoked bacon - \$6.50 each  
Oysters Rockefeller - \$6.50 each  
(Oysters to be served in 3, 6 or 12)

Half shell scallops, Montpellier butter - \$34  
Kingfish tartare, crying tiger dressing, grilled tostada - \$32  
Raw Plate - sashimi, smoked onion ponzu, wasabi leaf, native citrus - \$65

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## Snacks

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Mt Zero olives, charred rosemary, bay leaf oil - \$9  
Wood fired bread, bisque, pimentón - \$17  
Vanella burrata, fennel jam, verjuice - \$18  
Warm crab waffle, brown butter maple, french onion dip - \$25  
Roasted haloumi, spiced honey, zhoug - \$24  
Crispy lamb ribs, agrodolce - \$32  
Black pepper prawn toast, sesame mayo - \$24  
Mortadella, fried mozzarella, peach hot sauce - \$22

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## For sharing

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Spaghetti vongole, diamond clams, bottarga - \$45

Grilled squid, smoked pumpkin, nduja XO - \$45

Cauliflower and smoked cheddar tart, truffle, aged parmesan - \$40

Deep fried whole snapper, aqua pazza, holy basil - \$62

Wood fired chicken, pearl cous cous, feta, roasted grapes - \$48 / \$84

Lamb mixed grill, merguez sausage, chimmi churri - \$55

Yellowfin tuna 'steak frites', pepper sauce - \$65

Saffron and chorizo Paella, market seafood, corn fed chicken - \$105

Grilled lobster thermidor, pasta amatriciana - half or whole - MP

Bistecca Fiorentina, grilled lemon, salmoriglio - 1kg t-bone - \$155

*Thermidor chefs grill over Australian ironbark using fruit woods for flavour*

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## On the side

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Fried potatoes, sweet chilli Philly, chives - \$15

Grilled greens, maple butter, toasted almonds - \$14

Wood roasted pumpkin, piri piri, toum, pepita praline - \$15

Crispy brussels sprouts, red onion caramel, ranch dressing - \$14

Rocket salad, pear, parmesan - \$14

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## To finish

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Fried banana pie, miso caramel, coconut - \$22

Black forest gateau, sour cherry, mascarpone - \$22

Honey parfait, stonefruit, thyme - \$20

Rum baba, citrus caramel, scorched vanilla ice cream - \$23

Sicilian granita served in the fruit bowl - \$20