

LUNCH MENU

Bill of Fare
Spring 22

THE
Treasury

117 Macquarie Street,
SYDNEY N.S.W

TO BEGIN

- Charred sourdough, cultured butter • 7
- Bbq tempeh, freekeh, kohlrabi, isot pepper, fried radish (v, gf, df) • 23
- Torched kingfish, pickled walnut, green tomato, fired peppers, davidson plum, za'atar (gf, df) • 25
- Ricotta and beetroot blackberries, pistachio, fennel pollen, dill oil (v, gf) • 24
- Vannella burrata, prosciutto di parma, ox heart tomato, nasturtium, fig balsamic • 25

MAINS

- Casarecce, pomodoro, pesto, ricotta (v) • 33
- Charred eggplant, black barley, smoked labneh, Aleppo butter, sweet potato leaf (v, gf) • 34
- Rockpool of regional seafood;
Balmain bug, gulf prawn, scallops, octopus, caviar, samphire, shellfish consume, champagne foam (gf, df) • 48
- Lamb shoulder, heirloom carrots, eggplant puree, braised figs (gf, df) • 48

COMFORT DISHES

- Club sandwich; chicken, grilled bacon, fried egg, cos, tomato, avocado, fries • 34
- Beef burger; brisket patty, aged cheddar, smoky tomato relish, pickle, cos, tomato, fries • 34
- Green sandwich; avocado, spinach, cucumber, green onion labneh (v) • 30

DESSERTS

- Bay leaf custard, katafi, apricot ice cream (v) • 18
- Thyme and orange foam, pistachio dacquoise,
blood orange preserve, raspberry sorbet (v) • 18

Native Ingredient

Davidson Plum

Davidson plum is the fruit of a native tree found in the rainforests of northern New South Wales and Queensland. The edible plum-like berries of the plant were used by the early settlers to make home-made jams, pickles and sauces.

Flavour profile: earthy, acidic, hints of sweetness

FEATURED NATIVE AUSTRALIAN INGREDIENT

V • VEGETARIAN GF • GLUTEN FREE DF • DAIRY FREE



Treasuring our natural environment

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Established
1851