



SEQUOIA

Coffin Bay oysters | *gf, df* **½ dozen 29 | dozen 59**
Sequoia mignonette, 78degrees vodka salmon roe, lemon

Oscietra prestige caviar | **20g tin** **149**
caviar from the Sturgeon “Acipenser Gueldenstaedtii”
taste subtle marine and delicate nutty flavours
served with crème fraiche, chives, blinis

Sequoia garden salad | *gf, df, v* **34**
avocado, asparagus, roasted pear, mixed lettuce, radish, French mustard
dressing, almond, organic micro herbs

antipasti board | *gfo, df* **79**
chef's choice charcuterie, Section 28 cheese, olives, pickled vegetables, house
made grissini, lavosh and house made focaccia

chicken caesar salad | *gfo* **34**
baby cos, double smoked bacon, croutons, Parmigiano- Reggiano

burrata salad | *gfo, vo* **34**
house made thyme grissini, prosciutto, macadamia pesto

Mayura Station wagyu cheeseburger | *gfo* **39**
Comté, house made brioche, pickles, fries

house made triple cooked kipfler wedges **19**

Section 28 cheese board | *gfo* **34**
house made quince paste, apricot and verjus compote, house made lavosh

*gf - gluten free, df - dairy free, ve - vegetarian,
v - vegan, o - option*