



Polanco Siberian Reserve Caviar Baerri Black

30g 134

100g 290

Buttermilk blini, creme fraiche and garnishes. Spoon away. Add some frozen vodka

Appellation Rock Oysters Six 30

Shucked to order in their prime.

Wagonga NSW. Lemon & raspberry vinegar mignonette

Porcini and Spinach Arancini 22

Italian parsley emulsion

Seared Tuna Crusted with Roasted Sesame Seed 30

Pickled cucumber & shitaki. Lime ginger tamari soy

Chicken Liver Parfait 24

Gold fleck & Grillo aspic, caper berries, toast

Escargots en Cocotte 28

Snails baked with garlic butter, tomato, spinach, with a puff pastry lid. As French as I get!

Skull Island Tiger Prawns 36

Australia's best, from NT. Butterflied & simply grilled. Warm prawn butter

Bouillabaisse 46

Provincial fish stew of select fish, crustaceans, saffron and tomato. Served with it's rouille and sourdough

Murray Cod Fillet 49

Blistered heirloom cherry tomato, capers & green olive cheek puttanesca. Warigal greens

Dijon Roasted Black Opal Wagyu Rump 46

Served medium rare. Pommes dauphinoise, king brown mushroom, Perigueux sauce

Beef Rossini (as above + seared foie gras) 88

Maremma Duck Breast 48

Roasted Pink. Sauté English spinach, shitaki & toasted pistachio. Orange duck glaze

Limited Supply Daily

Live Eastern Rock Lobster

Caught off Wollongong

Charcoal Grilled,

Sauce Chien

650g 160

Strawberry Foie 70

Seared foie gras 80g, local poached strawberries, aged balsamic

Paired with a glass of

Baumard Coteaux du Layon

(late harvest chenin blanc)

Bespoke dishes made upon request.

Sides

Garden salad verte 10

Grilled sumac broccoli, tahini yogurt & pepita 12

Pommes frites 12

Victoire rustic sliced baguette, Pepe Saya cultured butter 3

BECKETT'S

BAR + DINING