
STARTERS

WARM BREAD BASKET *olive oil, balsamic, la conviette butter* 14

CHARCUTERIE *pickles GF* 28

DUCK & CHICKEN LIVER PATÉ *PX jelly, baguette GFA* 24

STEAK TARTARE *egg yolk, crispy potato GF DF* 26

ZUCCHINI FLOWERS *ricotta, ajo blanco GF* 24

BUFFALO MOZZARELLA *seasonal fruit GF* 20

SEAFOOD

SYDNEY ROCK OYSTERS (A) *mignonette, lemon GF DF* 7 ea / half dozen 42 / dozen 84

ANCHOVY BRIOCHE (I) *red wine eschallot* 12ea

MARKET FISH CRUDO (M) *blood orange, olive oil, eschallot, chervil GF DF* 32

VONGOLE (M) *white wine, garlic, parsley GF* 29

CALAMARI (I) *saffron aioli GF* 24

CRAB SALAD (A) *stracciatella, green tomato, shaved fennel, mint oil, buckwheat blinis* 32

SEAFOOD PLATTER (A) \$120

Half dozen Sydney rock oysters, market fish crudo, crab salad & cocktail prawns with condiments

HOUSEMADE PASTA

PUMPKIN AGNOLOTTI *sage butter, hazelnut, parmesan* 38

SPAGHETTI AUX FRUIT DE MER (M) *confit tomato, prawns, vongole, calamari GFA* 44

GRILL

SIRLOIN *bearnaise GF DFA* 48

LIVE GRILLED MARRON (A) *green garlic butter GF* 85

WAGYU RUMP CAP *entrecot sauce GF DFA* 78

MURRAY COD (A) *fennel, parsnips, cleriatic, quince, beurre noisette DFA* 42

ROASTED CHICKEN *upland cress, natural jus* 46

WHOLE KING GEORGE WHITING (A) *lightly battered, caper beurre blanc GF* 65

ROASTED DUCK BREAST *seeded mustard, carrot & orange jus* 38

choice of side with steak & marron

SIDES

Leaf salad, champagne dressing GF DF 14 • French fries, aioli GF DF 14 • Candy carrots, pinenuts GF 14 • Baked beetroot, goats cheese, walnut GF 14

*Please advise your wait person of any dietaries or allergies prior to ordering
On Sundays, all bills incur a 10% surcharge, and on Public Holidays a 15% surcharge.
1.5% merchant fee on credit card transactions*

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