
STARTERS

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

JAMON CROQUETTE *fried egg aioli, iberico (3)* 26

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

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

ZUCCHINI FLOWERS *ricotta, ajo blanco GF* 24

BUFFALO MOZZARELLA *ox heart tomato, olive salsa verde GF* 20

SEAFOOD

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

HALF SHELL SCALLOP (A) *saffron butter, lardo (3)* 48 - 52

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

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

CALAMARI (I) *espelette salt, tartare GF* 24

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

SEAFOOD PLATTER (A) \$120

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

HOUSEMADE PASTA

PUMPKIN RAVIOLI *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

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 • Haricot vert, smoked butter, hazelnuts GF 16 •

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

mercigroup.com.au • dunes@mercigroup.com.au • @dunespalmbeach • @mercigrouppau