

OYSTERS

Shucked upon demand and served on the half shell with yuzukoshō mignonette, min. order of 3 each.

SEASONAL	6
MAJESTIC (1E) <i>medium salinity, sweet finish</i>	7

SMALL PLATES

NIBBLES	
SPICED NUTS	8
HOUSE MARINATED OLIVES	8
HOUSEMADE SOURDOUGH, WHIPPED BEEF FAT BUTTER	8
BROCCOLI & PINE NUT HUMMUS, POLENTA CHIPS	14

BOARDS

CHARCUTERIE PLATTER <i>housemade guanciale, lardo & 'nduja, wagyu bresaola, marinated olives, cornichons, wholegrain mustard, ciabatta</i>	38
CHEESE PLATTER <i>selection of 3/5 European cheeses, housemade apple jelly, sourdough crackers, grapes, pecans</i>	19 / 25

SAVOURY

SAN MARZANO TOMATO & HOKKAIDO CORN SALAD <i>arugula & baby spinach, white balsamic vinaigrette</i>	19
HOUSE-CURED GRAVLAX <i>pickled beets, caraway cream cheese, pumpnickel crumb</i>	21
VENUS CLAMS <i>bacon, beer, sourdough</i>	24
HOKKAIDO SCALLOPS <i>popcorn purée, yuzu, shichimi almond tuille</i>	26
STEAK TARTARE <i>soft quail eggs, sourdough crackers</i>	26
THE BLACK SWAN CAESAR <i>kale, romaine lettuce, cage-free poached egg, caramelised bacon</i>	19
BACON & BAKED POTATO CHOWDER <i>bacon bits, sour cream, spring onions</i>	18
PADRON PEPPER POPPERS <i>cheese-stuffed, gochujang mayonnaise</i>	19
COUNTRY FRIED CHICKEN WINGLETS <i>smoked honey, housemade hot sauce</i>	19
WAGYU BEEF SLIDERS <i>cheddar, dill pickle</i>	18
LAMB RIBS <i>harissa yoghurt, pickled red onion, mint, pomegranate</i>	28

Chophouse Selection

The best a meat lover could hope for,
served with a choice of sauce:

'Nduja Butter / Chimichurri / Lobster Béarnaise /
Green Peppercorn / Truffle

VINTAGE BEEF RIBEYE MBS 3+ (AU) <i>300g, grass-fed</i>	60
AURORA USDA PRIME TENDERLOIN (US) <i>220g, 150 days corn-fed</i>	58
TENDER VALLEY STRIPLOIN MBS 3+ (AU) <i>300g, 200 days grain-fed</i>	58
MISHIMA RESERVE WAGYU ULTRA FLAT IRON MBS 8+ (US) <i>250g, grass & grain-fed</i>	60
WESTHOLME WAGYU BAVETTE MBS 6-7 (AU) <i>250g, grass & grain-fed</i>	54

FOR SHARING 2-3 PAX

VINTAGE BEEF PORTERHOUSE MBS 3+ (AU) <i>800g, 30 days dry-aged</i>	152
O'CONNOR ANGUS TOMAHAWK (AU) <i>grass-fed, please allow 45 mins waiting time</i>	13 / 100G

ADD-ONS

GRILLED HALF MAINE LOBSTER	30	THICK-CUT BACON	12
FOIE GRAS	22	BONE MARROW	16

Our menu embodies Chef Alysia Chan's deep respect for the dedicated growers and farmers who have poured their hearts into their produce, and her endeavour to ensure that little goes to waste.

Odds and ends which are usually discarded, are used to their full potential in our menu. This includes mother dough trimmings, apple scraps, broccoli stems and beef tallow.

MAINS

THE BLACK SWAN BURGER <i>mature cheddar, cage-free sunny-side up, streaky bacon, fries</i>	30
DUCK LEG CONFIT <i>pickled rhubarb, sour cherry gastrique, green lentils</i>	32
CRAB & VENUS CLAM TROFIE PASTA <i>marinara, green asparagus, squid ink pangrattato, dill</i>	32
CHARRED SUGARLOAF CABBAGE <i>smoked scamorza polenta, sofrito, crispy quinoa</i>	24
PAN-SEARED GREEK SEA BREAM <i>marinated leeks, bulgur, sun-dried tomatoes, sea asparagus</i>	30
GRILLED MAINE LOBSTER <i>black barley & corn risotto, burnt scallion, romesco</i>	60
ROASTED HOKKAIDO PORK LOIN <i>vanilla cauliflower purée, raisin pinenut agrodolce, fennel & nashi pear salad</i>	38
BRAISED SHORT RIBS <i>O'Connor grass-fed short ribs, gruyère aligot, watercress salad</i>	40

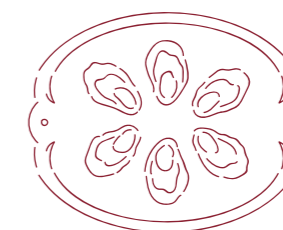
SIDES

JUMBO BAKED POTATO	14
BARBECUE BABY CARROTS WITH RANCH DRESSING	14
GRILLED ZUCCHINI WITH PECANS & SESAME YOGHURT	12
MAC & CHEESE	12
SHOESTRING FRIES <i>choice of Old Bay mayonnaise or truffle aioli</i>	12

DESSERTS

To end your meal with a sweet little something, please enquire with your server.

THE BEST HAPPY HOUR IN THE CBD • MON-FRI • 5-8PM



THE WORLD IS YOUR OYSTER FROM \$3 ONWARDS*

\$9 HOUSE POURS, HOUSE WINES & STELLA ARTOIS DRAUGHT
LITTLE CREATURES PALE ALE DRAUGHT - \$12
PERONI BUCKET DEAL, 5 FOR \$38

*Available while stocks last, limited to 6 oysters per drink

WINES

SPARKLING

JJ VINCENT, CRÉMANT DE BOURGOGNE NV 15 / 88
Burgundy, France

CHAMPAGNE BOIZEL, BRUT RESERVE NV, WS90 23 / 138
Epernay, France

PERRIER-JOUËT BRUT NV 28 / 168
Champagne, France

WHITE

VIÑA COUSIÑO MACUL, CHARDONNAY 2017 14 / 70
Central Valley, Chile

YEALANDS, "BABYDOLL" SAUVIGNON BLANC 2017 15 / 75
Marlborough, New Zealand

GOCCE DI TERRA, PINOT GRIGIO 2016 16 / 80
Veneto, Italy

ANSELMO MENDES "MUROS ANTIGOS" ESCHOLA 2017 17 / 85
Minho Valley, Portugal

ROSÉ

CHÂTEAU DE BERNE, "ESPRIT MÉDITERRANÉE" 2017 16 / 80
Provence, France

RED

VIÑA COUSIÑO MACUL, CARMÉNÈRE 2017 14 / 70
Central Valley, Chile

KILLIBINBIN, THE SNEAKY SHIRAZ 2014 16 / 80
Langhorne Creek, South Australia

CÉRVOLES CELLERS, COLORS 2016 19 / 95
Leida, Spain

GREENHOUGH, PINOT NOIR 2015 22 / 110
Nelson, New Zealand

DESSERT (100ML)

MARENCO STREV, MOSCATO D'ASTI 2014 13 / 95
Piedmont, Italy

HETSZOLO, TOKAJ LATE HARVEST 2013 15 / 110
Tokaj, Hungary

FORTIFIED

EMILIO LUSTAU, MANZANILLA PAPIRUSA NV (100ML / 375ML) 15 / 60
Jerez, Spain

NIEPOORT, LATE BOTTLED VINTAGE 2013 17 / 135
Douro, Portugal

NON-ALCOHOLIC

VIRGIN & TONIC 12
made with gin's traditional botanicals

EARL GREY PASSION FRUIT ICED TEA 12

ROSEHIP & HIBISCUS ICED TEA 12

ACQUA PANNA (STILL) / SAN PELLEGRINO (SPARKLING) 10

SPIRITS

GIN

HENDRICK'S 16 / 258

MONKEY 47 17 / 268

TANQUERAY 10 18 / 288

VODKA

REYKA 15 / 228

GREY GOOSE 17 / 258

ABSOLUT ELYX 19 / 288

RUM

HAVANA AÑEJO 7 YRS 15 / 248

SAILOR JERRY SPICED 15 / 248

RON ZACAPA 19 / 288
CENTENARIO 23 YEARS

AGAVE

OCHO REPOSADO 14 / 248

TEQUILA FORTALEZA 16 / 268
BLANCO

MEZCAL PIERDE ALMAS 16 / 268

BEERS

STELLA ARTOIS (DRAUGHT) 16

LITTLE CREATURES PALE ALE 18
(DRAUGHT)

COCKTAILS

GIN & YUZU MARTINI 21
gin, vermouth, maraschino, orange, yuzu

CECIL SOUR 19
sloe gin, berry shrub, raspberry, egg white

BOILER ROOM 22
whiskey, cognac, amaro, five spice, bitters

GOLDEN PARACHUTE 21
basil vodka, passion fruit, sparkling wine

GINGER & SPICE HIGHBALL 18
spiced rum blend, orange seltzer, citrus, bitters

TREASURE ISLAND 20
mezcal, aperol, gentian, pineapple, bitters

B.B. KING (140ML BOTTLED COCKTAIL) 24
banana whiskey, smoked maple syrup, Moroccan bitters

WHISKY

NIKKA FROM 16 / 248
THE BARREL

DALMORE 12 YEARS 16 / 268

KAVALAN PORT CASK 16 / 268

OBAN 14 YEARS 17 / 288

DALMORE 15 YEARS 17 / 288

LAPHROAIG 17 / 288
QUARTER CASK

BALVENIE 14 YEARS 26 / 358
CARIBBEAN CASK

MACALLAN 18 YEARS 36 / 508

LINKWOOD 12 YEARS 42 / 548

AMERICAN WHISKEY

RITTENHOUSE RYE 16 / 248

BLANTONS 24 / 318
ORIGINAL BOURBON

HOUSE POURS 13 / 218

*Bulleit bourbon, Beefeater gin,
Cimmaron tequila, Wyborowa vodka,
Ballantine's whisky, Havana Club
3 Years rum*

THE
BLACK
SWAN