

The  
*Dining*  
Room



SIR STAMFORD  
at Circular Quay

## *Entree*

<b>Kingfish Ceviche</b> Orange Gel, Pickled Zucchini & Tomato, Avocado Puree, Charred Onion	\$24
<b>Garlic Paprika Confit Octopus</b> Kipfler Potato, Squid Ink and Tuille	\$26
<b>Homemade Pumpkin Gnocchi</b> Creamy Sauce, Pinenuts, Parmesan (v)	\$22
<b>Smoked Rainbow Trout</b> Tri Quinoa, Snowpeas, Chilli, Orange, Cucumber, Radish, Citrus Vinaigrette	\$24
<b>Warm Crisp Pork Belly</b> Apple Puree, Shiitake Mushroom, Kumara Chips	\$26
<b>Sydney Rock Oysters</b> with Vietnamese Dressing, Lemon Wedge	\$5pp

Vegetarian (V) | Gluten Free (GF)

While Sir Stamford at Circular Quay will endeavour to accommodate request for special meals such as gluten free and other allergies or intolerances, we cannot guarantee completely allergy free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients. All payments through credit cards will attract a credit card fee of 1.53% for Visa/MasterCard/Amex/JCB, 3.44% for Diners & 1.76%

## *Mains*

Spinach Stuffed Chicken Fillet Soft Polenta, Broccolini, Carrot and Red Wine Jus	\$34
Linguine Pasta Prawn, Crab, Tomato, Shiitake Mushroom	\$36
Pu dey Braised Lentil , Mushroom, Ragu, Spinach, Puff Pastry (V)	\$32
Pan Seared Salmon Fillet Peas Puree & Chorizo, Kipflers Potato	\$36

## *Grills*

All served with Potato Gratin, Truss Tomato & Red Wine Jus or Chimichurri Sauce

Beef Rib Eye 350GM	\$48
Beef Wagyu Rump Tajima MBS8+ 300GM	\$46
Beef Top Sirloin 250GM	\$42

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# *Fish of the Day*

## Baked or Steamed

Condiment to choose:

Ginger & Garlic, Shallot Sauce

Thai Tamarind Sauce

Tomato, Root Vegetables in  
White Wine Saffron Emulsion

only \$48

## *Sides*

Crispy Crunched Kipfler Potato & Chorizo,  
Truffle Aioli \$15

Asparagus, Shaved Parmesan \$14

Broccolini, Toasted Pine Nuts \$14

Root Vegetable with Maple Dressing \$14

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## *Seafood Tower to Share*

Oyster 2 Ways, Cooked Prawns  
Fried Calamari, Beer Battered Fish and Chips  
Salmon, Vongole, Mussels, Saffron Emulsion  
Condiment: Cocktail Sauce, Lemon Wedges, Aioli

\$98 for two people

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