



The

OWL House

Winter 2017



The Sydney Morning Herald
Good Food Guide Awards 2012
BEST BAR WITH FOOD

Chef: Luke Sankey

Barman: Owen Davies

Sommelier: Amir Halpert

10% surcharge applied on PH, Sundays & tables of 8 or more.
1.5% charged on all card payments.

Bar Snacks

Daily Baked Bread

Local olive oil, Hilal's home made zaatar. 5

Olives

Marinated Sicilian, chilli, citrus peels, garlic. 5

Croquette

Ox tail, smoked bone marrow, seeded mustard. 5

Pambula Oysters

Negroni pearls / Natural. 4

Labné

Semi dried cherry tomatoes, sumac. 14

Charcuterie Board

In house made Mortadella and Rillettes, Jamon Serrano, classic condiments. 21

Falafel

House made tahina 9

Entrées

Clam Chowder: Clams, white wine, carrot, celery. 20

Crispy Calamari: Pickled nashi pear, radish, baby spinach & pomegranate salad. 19

Beef Carpaccio: Quail egg, parsnip puree, parsley chips, sherry vinegar. 22

Mushroom: Fermented Swiss brown, confit king brown, peas, pea shoots. 17

Prawns: Brick pastry, lardo, enoki mushrooms, yuzu, thyme mayonnaise. 18

Mains

Gnocchi

Caramelized onion, mushroom, Parmesan chips. 28

Duck Cassoulet

Confit duck, white beans, carrot, Toulouse sausage, pancetta, Eschalot, bone marrow butter. 34

John Dory

Baby beetroot, black pearl barley, miso, cured egg yolk, smoked salmon. 34

Skirt Steak

Potato, beer, egg, smoked chilli. 34

Braised Lamb

Pumpkin, eggplant, mushrooms, pine nuts. 34

Desserts

Chocolate Mousse - Honeycomb, brownie. 14

Meringue - Apple, molasses sponge, whisky gel, caramel. 14

Semifreddo - Quince, coffee, amaretto, walnut. 14

Cheese Board - Choice of local and international cheeses, lavosh, fresh honeycomb.

Selection of three cheeses. 29

Grand cheese board, five cheeses. 49

(Extra honeycomb) 3

Cheese

Cheese board

Selection of three 29

Grand cheese board, five cheeses 49

Larder & Co Oaked Smoked Cheddar

Region: Devon (UK)

Semi hard Cheddar (cow milk)

12

Holy Goat la Luna

Region: Castlemaine Vic. (AUS)

White Mould (goat milk)

Organic Biodynamic

13

Saint Angel

Region: Rhone Alps (FRA)

White Mould (cow milk)

11

Pont L'evêque

Region: Basse-Normandie (FRA)

Washed rind (cow milk)

11

Saint Agur

Region: Auvergne Loire (FRA)

Blue (cow milk)

12

*Selection might change daily due to availability