



The

OWL House

Summer 2017



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

Chef: Stevin Stevin
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. 7

x3

18

Pambula Oysters

Chardonnay vinegar sorbet, lemon / 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, pomegranate seeds. 9

Entrées

Sardines

Capsicum, parsley, lemon, toast. 18

Crispy Calamari

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

Beef Tartare

Capers, eschalot, parsley, chives, sherry vinegar,
quail egg, mustard, sourdough crisps. 22

Cauliflower Cous Cous

Pumpkin, king brown mushroom,
zucchini flowers, pepitas. 17

Spanner Crab Salad

Coral lettuce, cucumber, green mango,
radish, coriander, pomegranate, sweet chilli. 20

Mains

Gnocchi

Caramelized onion, mushroom, Parmesan chips. 28

Duck

Confit duck leg, green lentil, carrot,
cucumber, radish, lettuce. 34

King Dory

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

Pork Loin

Red cabbage, smoked carrot, fennel, apple, crackling. 34

Lamb Cutlets

Peas, broccolini, wheat berries, goat's curd. 34

Desserts

Chocolate Mousse - Honeycomb, brownie. 14

Caramelized Apple - Short bread, rose crème pâtissière,
vanilla ice cream. 14

Champagne & Strawberry - Spiced mascarpone cheese,
cacao, pistachio, strawberry, sorbet. 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