

S'MORE

CAVIAR – FINEST SIBERIAN

Premium Belvedere Vodka w Siberian Caviar Bump (↑ <i>Beluga Vodka</i> +25)	50
Glass of 2013 Dom Pérignon w Complimentary 5gm Caviar	140
Bottle of 2013 Dom Pérignon w Complimentary 30gm Caviar	700
30gm premium Antonius Siberian Caviar, crème fraîche, potato gems	190

TO START

Sydney rock oyster, kombu, desert lime (+ <i>caviar 10ea</i>)	42/84
Potato cake, salted egg yolk (+ <i>caviar 10ea</i>)	9ea
Our shallot bread, miso butter	9ea
Grilled sea scallop, cafe de smore butter (+ <i>caviar 10ea</i>)	10ea

SMALL PLATE

Pickled cucumbers, piel de sapo melon, fennel salt	17
Soy honey butter sweet corn, sansho pepper	17
Sweet and sour pork rib, aged vinegar caramel	32/48
2GR Beef Tartare - Full Blood Wagyu MB9+, potato crisp (+ <i>caviar \$30/60</i>)	32

BSY SIGNATURES

LIVE LOCAL Lobster Pasta (add truffles +30)	158/258
900g 2GR Full Blood Wagyu MB9+ bone in Rib Eye	388
BSY Truffle Pasta	88

LARGE PLATES

150g Glacier51 Toothfish, sweet corn, chinese broccoli (add truffles +30)	68
Crispy Skin Roast Chicken, parsnip, black pepper sauce (add truffles +30)	78
550g O'connor bone in sirloin, ginger shallot relish, jus	98
250g 2GR full blood wagyu MB9+ flat iron, soy glaze	148
1kg multi award winning Jacks Creek t-bone	228

VEGETABLES + SIDES

Housemade XO Clay pot fried rice (add truffles +30)	34
Roasted sugarloaf cabbage, parmesan rice, typhoon shelter crumb	28
Wok fried Brussel sprouts, lup Cheung, pickled olive	19
Mixed Leaf Salad, black pepper honey vinaigrette	16
Fries	16
Truffle & Parmesan Fries	38

BSY Feed Me Banquet	98pp
BSY Juicy Premium banquet	188pp
BSY Experience - Baller Banquet	298pp
Wine Pairings: Regular / Premium / Baller	79/155/277pp

Japanese Handmade hibachi grill to take home	388ea
S'more T-shirt	55ea