

Snacks

Caviar Tartlet Chive & Egg Crème Fraiche	30	Baby Abalone Schnitzel Native Citrus Mayonnaise	11
Foie Gras Eclair Davidson Plum	21	Wagyu Tongue Skewer Date & Tamarind Glaze	11
Almond Gazpacho White Grapes, Cucumber	11	Bresaola Anchovy Butter, Chickpea Fritter	10
Roast Oyster Bottarga, Espelette	8	Pea Tartlet Parmesan Cream, Quails Egg	11

Caviar

Anna Dutch Siberian 30g 250

Ars Italica Oscietra 30g 290

Black Pearl Beluga 10g 155

With Fried Potato Cake, Crème Fraiche

MV Krug 'Grande Cuvée' 171 éme, Champagne, Fr 375ml 385

From The Seafood Bar

Sydney Rock Oysters Served Natural, Champagne & Chive Mignonette	7 ea	Morton Bay Bug Horseradish Ketchup	37
Yellowfin Tuna Plum, Finger Lime, Lemon Balm	30	Paspaley Pearl Meat Persimmon, Sea Blite	36
Seafood Tower Small 6 Oysters, Morton Bay Bug, Scallop Crudo, Ora King Salmon Gravlax, Jervis Bay Mussels	140	Seafood Tower Large 12 Oysters, Morton Bay Bug, Scallop Crudo, Ora King Salmon Gravlax, Jervis Bay Mussels, 1/2 Chilled Eastern Rock Lobster	280

Small Plates

Fougasse Bread Salted Cultured Butter	12	Aphrodite Halloumi Slow Baked Quince, Pistachio	28
Heirloom Cucumbers White Grape, Fresh Cheese	24	Prawns A La Plancha Bisque, Bronze Fennel	13 ea
Belgian Endive Horseradish, Aged Parmesan, Pangrattato	26	Pan Fried Calamari Chilli, Cumquat, Garlic	28
Grassfed Beef Tartare Blackened Chilli, Brioche Crouton	34	Roast Sugar Loaf Cabbage Macadamia Crème	25
Charcuterie Selection Cornichons, Mustard	36	Carpaccio Of Octopus Sweet Pickled Fennel, Spices	28

Large Plates

Cavatelli Pasta	42	Margra Lamb Loin	63
Roasted Mushrooms, Preserved Pine Mushroom, Gremolata		Braised Cavolo Nero, Jus Gras	
Blue Eye Travella	60	Baked Short Grain Rice	46
Fennel, Mussel & Tomato Consommé		Harissa Roasted Bone Marrow, Pico De Gallo	
Coral Trout	80	200g Cape Grim Grassfed MBS 4 Fillet	65
'Nduja XO Piperade		Umami Butter	
Grilled Eastern Rock Lobster	Half 120 Whole 240	500g Pure Wagyu MBS 6-7 Sirloin	135
Pernod Beurre Blanc		Smoked Tallow Jus	
Dry Aged Duck Breast	54	1kg Rangers Valley Black Angus MBS 5 Ribeye On The Bone	240
Confit Apple Croquette, Watercress		Caramelised Red Onion	
Berkshire Pork Chop	55	1.5 Kg Tajima Wagyu MB9+ Tomahawk	400
Hot Mustard, Chicory, Celeriac Puree		Salsa Verde	

Sides

Brussels Sprouts	15	Fioretti	14
Caper Raisin Vinaigrette, Guanciale		Caper Brown Butter	
Steamed Autumn Greens	16	Shoestring Fries	14
Miso Lemon Dressing		Spiced Mayonnaise	
Duck Fat Roasted Kipflers	18	Mixed Leaf Salad	16
Cipolini onion, Demi glace vinaigrette		Mustard Vinaigrette, Fine Herbs	

the GARDEN

Fritto Misto	28	Wagyu Cheeseburger	28
Lemon Myrtle, Calabrian Chili Aioli		Fries	
The Garden Salad	24	Mafaldine Pasta	32
Radicchio, Beetroot, Feta, Croutons		King Prawn, Vermouth, Chilli, Lemon Confit	
King Prawn Cutlet Roll	26	Pan Roast Half Chicken	28
Gribiche Marie Rose		Green Bean & Almond Salad, Pan Jus	



The Argyle Stores, built between 1826 and 1878, are a heritage-listed former customs house and bonded store located in Sydney's historic Rocks precinct. Today, this iconic site is home to The Collective — a curated destination that includes The Dining Room, The Garden, The Cut Bar & Grill, Saké Restaurant & Bar, and Tailor Room, alongside a selection of other refined lounges and bars.