TWR

THE WAITING ROOM

Please note a 1.2% surcharge applies for all credit card transactions.
A 10% surcharge applies on Sundays, Public Holidays and for groups of 10 or more.
This is a sample menu. Culinary Director Sarah Brigel menu is being perfected and will change regularly to showcase the best produce available.

BREAKFAST
7AM–10.30AM

Juices

Selection of Freshly Squeezed Juices - Orange, Watermelon, Pineapple, Apple, Carrot	10
Selection of Chilled Juices - Apple, Guava, Tomato, Cranberry, Mango	8
Green Cleanse Juice - Spinach, Green Apple, Cucumber, Celery, Ginger	12
Golden Glow Juice - Orange, Carrot, Pineapple, Turmeric	12

À La Carte

TWR Granola, Tropical Fruits, Passionfruit Curd, Yoghurt Sorbet	16
Bircher Muesli, Strawberry & Rhubarb Salad	16
Fig & Almond Gluten Free Toast, Cultured Marmalade Butter	9
Brioche French Toast, Berries, Honeycomb, Vanilla Crème Fraîche	18
Sweetcorn Fritters, Smoked Salmon, Poached Eggs, Basil, Fermented Chilli Sauce	22
Smashed Avocado, Heirloom Tomato, Labneh, Olive Crumb, Soughdough	18
Jamón Eggs Benedict, Potato Hash Brown, Spinach, Hollandaise	22
Softly Scrambled Eggs Tart, Caviar, Herb & Leaf Salad	32
Sautéed Mixed Mushrooms, Tomato, Poached Eggs, Parsley, Parmesan, Sourdough	20
Fried Egg & Bacon Brioche Roll, Grilled Cheese, Harissa Mayo, Rocket, Tomato Chutney	18
Breakfast Salad, Quinoa, Confit Tomato, Cucumber, Sweet Potato, Mint, Feta, Greens, Soft Boiled Egg	18
TWR Breakfast - Two Eggs, Poached, Scrambled or Fried, Confit Tomato, Sautéed Mushrooms, Hash Brown, Bacon & Sourdough	22

Sides

Free Range Eggs - Poached, Scrambled or Fried	6	Sautéed Mushrooms	6
Wilted Spinach	5	Avocado	5
Smoked Salmon	6	Confit Tomato	4
Bacon	5	Gluten-Free Bread	3
Hash Brown	5	Extra Toast	3

LUNCH
10.30AM – 6PM

Small Bites

Marinated Toolunka Creek Olives	8
Candied Walnuts, Murray River Salt	8
Seasonal Crudités, Herb Cream Dip (V)	12
Appellation Sydney Rock Oysters, Mignonette, Lemon	5 ea
Smoked Potato Croquettes, House Made Ketchup	12
Prawn & Basil Cigars, Harissa Mayonnaise	16
Sand Crab Salad, Mango, Coriander, Tapioca Cracker	16
Beef Tartare, Confit Egg Yolk, Rye Crumb, Potato Crisps	20
Hand Cut Fries, Smoked Sour Cream, Fermented Chilli Sauce	12
Toasted Three Cheese Sandwich, Cucumber Pickles	18

More Substantial

Charcuterie Plate, Whipped Cod Roe, Jamón, 'Nduja, Wagyu Bresaola, House Pickles, Charred Sourdough	30
Confit Ocean Trout, Sea Herbs, Ginger Lemongrass, Puffed Skin	34
Heirloom Tomato Salad, Burrata, Stone Fruits	28
Chicken Caesar Salad, Baby Gem, Crispy Bacon, Parmesan	26
TWR Cheeseburger Slider, Caramelised Onion, Fries	26
Prawn Linguine, Garlic, Chilli, Herbs, Confit Tomato	32
Heirloom Carrots, Orange Puree, Labneh, Harissa	26
Crumbed Flathead Fingers, Crispy Potato, Tartare Sauce	30

Desserts

Salted Caramel Custard, Yuzu Curd, Passionfruit Sorbet, Rice Crispies	14
Coconut Variations, Lychee, Mango, Burnt Meringue	14
Cherry Sable, Chocolate Crémeux, Pistachio Ice Cream	14
Selection of Cheese - D'affinois, 'The Rock' Blue, Aged Mafra Cheddar, Holy Goat, Chutney, Lavosh	28

BAR MENU
6PM–10PM

Marinated Toolunka Creek Olives	8
Candied Walnuts, Murray River Salt	10
Seasonal Crudités, Herb Cream Dip (V)	12
Appellation Sydney Rock Oysters, Ponzu	5 ea
Prawn & Basil Cigars, Harissa Mayonnaise	16
Sand Crab Salad, Mango, Lime, Coriander, Tapioca Cracker	16
TWR Cheeseburger Sliders, Caramelised Onion, Fries	26
Fries, Parmesan, Kombu & Rosemary Salt, Smoked Garlic Aioli	12

Below Items Served 6pm – 12am

Salted Caramel Custard, Yuzu Curd, Yoghurt, Rice Crispies, Lemon Balm	12
Charcuterie Plate, Whipped Cod Roe, Jamón, 'Nduja, Wagyu Bresaola, House Pickles, Charred Sourdough	30
Selection of Cheese - D'affinois, 'The Rock' Blue, Aged Mafra Cheddar, Holy Goat, Chutney, Lavosh	28