

## BREADS & BITS

**Marinated olives** garlic, thyme, citrus zest, tarragon vinegar **14**

**Warm sourdough** caramelized butter, black salt **16**

**Flat bread** cauliflower hummus, pickled onion, za'atar **18**

**Byron bay burrata** charred broccoli pesto, sourdough crisps **26**

## RAW & CHILLED

**Freshly shucked oysters** seaweed mignonette, lemon **6.5e**

**Daily crudo** baby capers, salmon caviar, dill, lemon oil **MP**

**Local prawn cocktail** gem lettuce, avocado, cocktail sauce **34**

## SMALL PLATES

**Baja fish tacos** citrus slaw, pickled jalapeno, lime **24**

**Steak tacos** pineapple salsa macha, avocado crema **24**

**Fried chicken** chilli honey, buttermilk, dill pickles **26**

**Miso cauliflower** whipped tahini, sesame, furikake **26**

**Street corn croquettes** baja mayo, manchego, tajin **28**

**Mom's meatballs** tomato sugo, pecorino, crispy kale **24**

**Chargrilled lamb shoulder** labneh, pomegranate, mint **28**

**Salt & pepper calamari** house tartare, lemon **24**

**Tempura oysters** smoked kewpie, wakame, ponzu **30**

**Chargrilled king prawns** kombu butter, lemon **38**

## SALADS

**Green goddess** mixed leaves, avocado, radish, broccolini, apple, kale, toasted seeds, sesame dressing **32**

**Chargrilled chicken** baby gem, crispy pancetta, pecorino, white anchovy dressing, pangrattato **34**

**Slow roasted lamb** quinoa, lentils, currants, pomegranate, feta, mixed herbs, lemon oil **36**

## MAINS

**Mushroom risotto** sautéed mushrooms, leeks, truffle butter **42**

**Ricotta gnocchi** vodka sauce, stracciatella, crispy pancetta **46**

**Short rib bolognese** fusilli pasta, tomato oil, aged pecorino **48**

**Prawn & bug meat risotto** pink champagne cream, chilli, herbs, ½ bug **54**

**Pan-seared market fish** citrus butter, shaved fennel, mixed leaf salad **MP**

**Battered market fish** skin on fries, house tartare sauce, lemon **MP**

**300g black angus sirloin** potato rösti, jus, miso bearnaise **56**

## LARGE PLATES

**Free-range chargrilled chicken** tarragon butter, kale, burnt lemon **72**

**Steak au poivre** 500g black angus chateaubriand, peppercorn sauce **98**

**Moreton bay bugs & king prawns** kombu butter, dill, lemon **98**

## SIBLINGS SURF & TURF

500g black angus chateaubriand  
moreton bay bugs & king prawns  
two sides, two sauces **195**

## SIDES

**12**

**Mixed leaf salad** radish, baby cucumber

**Skin on fries** ketchup & aioli

**Paris mash** creamy & buttery

**15**

**Baby gem salad** buttermilk dressing

**Charred broccolini** lemon oil, toasted almonds

**Crispy potato rösti** sour cream, herb oil

**Roasted carrots** honey, labneh, toasted seeds

## SAUCES - 5

Miso bearnaise

Kombu butter

Citrus butter sauce

Bone marrow jus

Mushroom sauce

Peppercorn sauce

## FINISH ME OFF PLEASE - 20

**Rhubarb & custard crème brûlée**

Poached rhubarb, soft custard, burnt caramel

**Dark chocolate layered mousse cake**

Hazelnut rocher glaze, raspberry, thick cream

**Apple crumble**

Miso caramel, toasted oat crumb, macadamia gelato

**Siblings sundae**

Fresh baked cookie, vanilla bean ice cream, warm fudge, honeycomb

**Cheese Plate**

Hard & soft cheeses, quince paste,  
dried fruits, charcoal crackers **28**

## LIQUID FINALE - 23

**Caramilk Spank**

A luscious mix of Caramilk and Elit vodka, balanced with a splash of coffee and perfumed with TMD Violetta

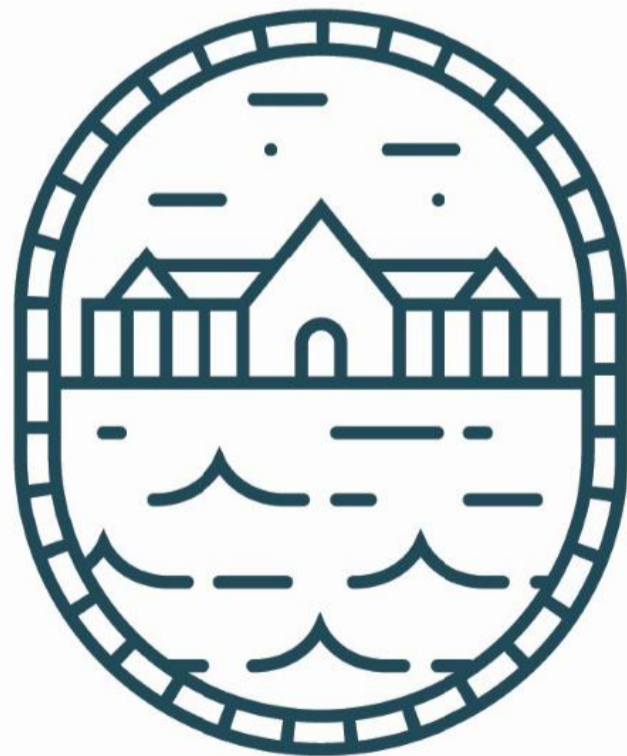
**Naughty Thoughts Espresso Martini**

Siblings signature Espresso Martini. Seven Seasons coffee liqueur, Havana Club 3, Mozart Gold chocolate liqueur, Vok butterscotch schnapps, salted caramel, grated Lindt salted caramel on top

**Sicilian Summer**

Inspired by a Sicilian summer breakfast classic, a 23<sup>rd</sup> Street Mulberry gin sour frozen, served with whipped cream and a surprise on the side

(18+ only, contains alcohol)



**SIBLINGS**  
KIRRA