



# FAUNA

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## BRUNCH *from 10am to 2pm*

Two Eggs   any style w/homemade focaccia	18
+mortadella 4.5 +ham hock 4.5 +hash cake 5 +ocean trout 5 +mushrooms 2.5 +bacon 4.5	
Flamencan Eggs   peperonata, foir di latte, basil, olives, focaccia	28
Fauna Benedict   Focaccia, mortadella, poached egg, hollandaise	30
Hash Cake   smoked ham hock, cherry tomato ragu, parmesan	32
Breakfast Gnocchi   pancetta, poached egg, cherry tomatoes, parmesan	34
Prawn Omelette   salsa verde, rocket, prawn oil	36
Ocean Trout Gravlox   asparagus, poached egg, horseradish hollandaise, rocket	38

## SMALL PLATES *from 12pm*

Appellation Rock Oysters   finger lime caviar, Champagne mignonette	8ea
Warm Mixed Olives   citrus marinade	12
Focaccia   sun-dried tomatoes, rosemary (2pc)	16
Burrata   smoked bush tomatoes, pistachio pistou	26
Salt & Pepper Calamari   squid ink aioli, chilli, parsley, lemon	30

## SHARE PLATES

Prawn Linguine   parsley, capers, prawn oil	42
Orecchiette al Limone   preserved lemon, butter, parmesan	36
Pan-fried Snapper   fennel salad, tarragon, dill, ribberries, olives	56
Chargrilled spatchcock   roasted baby carrots, tamarind glaze, goat curd	48
600g Pasture-fed Rib-Eye   garlic confit, rosemary oil	92

## SIDES

Shoestring Fries   seasoned salt & herbs, garlic aioli	16
Shave Cabbage   peas, mint, reggiano, lemon oregano dressing	17
Mixed Leaf Salad   baby cos, radicchio, blood orange dressing	15



WWW.FAUNA.RESTAURANT

@FAUNASURRYHILLS

1.5% SURCHARGE WILL BE APPLIED TO ALL CREDIT CARD TRANSACTIONS. GROUPS OF 6 OR MORE INCUR A 10% SERVICE FEE. ON SUNDAYS, A STANDALONE 10% PRICING SURCHARGE APPLIES. PLEASE ENSURE YOU COMMUNICATE ANY AND ALL DIETARY REQUIREMENTS TO OUR STAFF. WHILE EVERY EFFORT WILL BE MADE TO ACCOMMODATE REQUIREMENTS, OUR KITCHEN HANDLES A RANGE OF ALLERGENS AND TRADES MAY REMAIN.