



# FAUNA

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## SMALL PLATES

Appellation Rock Oysters   finger lime caviar, Champagne mignonette	8ea
Warm Mixed Olives   citrus marinade	12
Focaccia   sun-dried tomatoes, rosemary (2pc)	16
Tartare Chip   kangaroo, miso aioli, cured egg yolk (2pc)	22
Beetroot   mixed baby beets, goat curd, candied walnut, pickled eschalots	24
Burrata   smoked bush tomatoes, pistachio pistou	26
Arrosticini   chargrilled lamb skewers, yoghurt, harissa, dill (2pc)	28
Ocean Trout Crudo   goat curd, blood orange, saltbush	32
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, parmigiano	36
Spaghetti alla Carbonara   guanciale, pecorino, parmigiano, egg yolk	38
Chargrilled spatchcock   roasted baby carrots, tamarind glaze, goat curd	48
Pan-fried Snapper   spinach, currants, pecorino, mushroom tapenade	56
600g Pasture-fed Rib-Eye   garlic confit, rosemary oil	92

## SIDES

Shoestring Fries   seasoned salt, garlic aioli	16
Sweet Potatoes   truffle-honey, chilli flakes	17
Grilled Broccolini   fermented chilli, toasted almond	18
Shaved 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 TRACES MAY REMAIN.