

# ONE PENNY RED

## Dinner, Spring.

4 courses \$70 / 5 courses \$85

Welcome to One Penny Red. Our menu is designed to be shared at the table.  
When possible, dishes will be served from lightest to heaviest.

*Giardiniera Vegetable Pickles \$8*

*OPR Flatbread, Split Pea Dip, Burnt Butter \$8*

### Snacks - choice of two per table

Free Range Duck Liver Paté, Sweet & Sour Onion, Sourdough  
Line Caught Nth Qld. Coral Trout Crudo, Oyster Cream, White Soy, Fingerlime  
Pork, Chestnut & Boozy Prune Terrine, Bread & Butter Pickles, Grilled Bread  
Salt Cod fritters, Smoked Chilli Mayo

---

### Small Plate - choice of one per table

Stracciatella, Broadbean, Sunflower Kernel, Split Pea Crisp  
Roasted Cauliflower, Almond Cream, Oregano & Pomegranate  
Coffin Bay Octopus Berrima, OPR Chorizo, White Bean, Sauce Mojo Verde

---

### Large Plate -

**4 Courses** - choice of one per table

**5 Courses** - choice of two per table

Spinach Tortellini, Goats Curd, Marjoram, Brown Butter  
Crumbed Griffith NSW. Murray Cod Fillet, Baby Gem, Lemon Thyme, Gribiche  
Wood Roasted Thirlmere Chicken, Farro, Truss Tomato, Celery Heart, Cucumber, Mint & Parsley  
Yoder Smoked Plum & Molasses Beef Short Rib, Kale & Kohlrabi

#### *extras*

*Crispy Spice Salt Potatoes \$9 / \$14*

*New Season Asparagus, Romesco \$14*

---

### Sweets - choice of one per person

Mandarin & Strawberry Trifle, Whey, Apricot Sponge & Pistachio  
Todays Tart with Mascarpone Mousse  
Banana & Salted Caramel Beignets, Chocolate Fudge Sauce

Whole table participation is required.  
Whilst most of our menu is gluten free, please do not hesitate to ask regarding any dietary requirements.