

RAW BAR

OSCIETRA CAVIAR Coconut blini & crème fraîche (30g/50g) 120/170

EAST COAST OYSTERS Sydney rock oysters, ginger mignonette, cocktail sauce 42

OYSTERS METROPOLE Sydney rock oysters, nước chấm, lemongrass chipolatas 46

TUNA TARTARE Yellowfin tuna, condiments & beef fat potatoes 34

OCEAN TROUT Cured ocean trout, rye crackers & dill cream 30

PENNY'S PRAWN COCKTAIL King prawns & cocktail sauce 34

CRUDO Selection of sashimi & condiments 54

PETIT Seyfood GRANDÉ 95 Jouver 160

APPETIZERS

BREAD & BUTTER Sourdough & cultured butter 10

ANCHOVY TOAST Pickled peppers, green olive & Angelachu anchovy 11ea

SCALLOP Grilled scallop, lemongrass sambal & finger lime 20ea

PARFAIT Chicken liver, Oloroso jelly & schmaltz toast 26

WITLOF CAESAR Witlof, anchovy cream & Parmesan pangrattato 28

ASPARAGUS GRIBICHE BBQ asparagus, egg mayonnaise & horseradish 28

HOT COLLARS Fried kingfish wing, hot pepper & buttermilk ranch 28

CALAMARI Grilled calamari, young celery & chilli crisp 44

MAIN COURSES

SPAGHETTI & CLAMS Pasta, chilli, garlic, white wine & clams 40

RAVIOLI Broad bean & ricotta ravioli, pecorino & brown butter 40

SCAMPI Grilled scampi & garlic butter MP

Steaks

FLAT IRON (250g) 59

NEW YORK STRIP (350g) 98

RIB-EYE (600g) 165

SERVED WITH A CHOICE OF

- Anchovy butter
- Sauce Béarnaise
 - Sauce Diane

Sish

MURRAY COD (180g) 59

CORAL TROUT \$MP

WHOLE FISH \$MP

SERVED WITH A CHOICE OF

- Chilli crisp
 - Pil Pil
- Sauce Grenobloise

SIDES

Corn & gruyere gratin 19 • Macaroni alla vodka 21 • Creamed spinach 18

Beans & bottarga 16 • Braised peas 16 • House salad 16

French fries 16 • Beef fat potatoes 18

NO. 44 BRIDGE STREET, SYDNEY www.clambarsydney.com.au

02 9016 1590

Open 6 days Bookings essential No dress code (at)clambarsydney

APERITIFS

MANZANILLA SHERRY (60ML) 16

JUNMAI SAKE (60ML) 18

VIN JAUNE (60ML) 30

COCKTAILS

MARTINI

Vodka or Gin, Twist or Olive 24

NEGRONI

Gin, sweet vermouth, campari 24

BROOKLYN

Rye, vermouth, amaro, maraschino 26

EAST VILLAGE

Tequila, cointreau, amaro, chartreuse, lemon 26

GIN GIN MULE

Gin, lime, ginger, mint 26

EL GUAPO

Tequila, mezcal, lime, cucumber, hot sauce 26

TRINIDAD SLING

Seychelles rum, amaro, macadamia, lime, pineapple 26

BEERS

PERONI RED 13
GRIFTER PALE ALE 13
TRUMER PILS 16
HEAPS NORMAL XPA (0%) 12

NON-ALC

SAN BITTER SPRITZ 12

CRODINO SPRITZ 12

PINEAPPLE GINGER FIZZ 16

RASPBERRY HIGHBALL 16



BANQUET MENU \$120

BREAD & BUTTER

Sourdough & cultured butter

EAST COAST OYSTERS

Sydney rock oysters, ginger mignonette & cocktail sauce

PENNY'S PRAWN COCKTAIL

King prawns & cocktail sauce

TUNA TARTARE

Yellowfin tuna, condiments & beef fat potatoes

PARFAIT

Chicken liver, Oloroso jelly & schmaltz toast

RIB-EYE

O'Connor Rib-Eye with Diane Sauce served with macaroni a la vodka & house salad

CREME-BRÛLÉE Vanilla bean custard



BANQUET MENU \$160

BREAD & BUTTER

Sourdough & cultured butter

OYSTERS METROPOLE

Sydney rock oysters, nước chấm, lemongrass chipolatas

PENNY'S PRAWN COCKTAIL

King prawns & cocktail sauce

TUNA TARTARE

Yellowfin tuna, condiments & beef fat potatoes

SCALLOP

Grilled scallop, lemongrass sambal & finger lime

SPAGHETTI & CLAMS

Pasta, chilli, garlic, white wine & clams

RIB-EYE

O'Connor Rib-Eye served with a selection of sauces, macaroni alla vodka, French fries & house salad

CHOCOLATE ROYALE

Twice-baked choccolate soufflé, rum butterscotch & banana gelato