

RAW BAR

CAVIAR POMME

Caviar & tuna Pomme Anna
28pp

ANCHOVY TOAST

*Anchovy, pickled peppers &
green olives*
12pp

PARFAIT CRUMPET

*Chicken liver parfait, cherries &
toasted spelt cake*
10pp

OYSTERS METROPOLE

*Half-dozen East Coast oysters &
lemongrass chipolatas*
46

PENNY'S PRAWN COCKTAIL

Tiger prawns & cocktail sauce
34

CRUDO

*Selection of sashimi &
condiments*
54

ENTREE

BREAD & BUTTER

*Rustic baguette &
cultured butter*
10

TOMATOES

*Heirloom tomato, nectarine,
Jersey curd & smoked almonds*
26

CHOPPED BEEF

*Raw grass-fed beef, dill pickles
& Mimolette*
28

WITLOF CAESAR

*Witlof, anchovy cream &
Parmesan pangrattato*
28

TUNA TARTARE

*Yellowfin tuna, condiments &
beef-fat potatoes*
34

CALAMARI

*Grilled calamari, celery,
white anchovy & chilli crisp*
36

PASTA

LOBSTER SPAGHETTI

*Rock lobster,
tomato & shellfish bisque*
56

SEAFOOD

DORY CHOP

*John Dory bone-in chop,
tomato & scallop XO*
64

SCAMPI

*Grilled scampi &
garlic butter*
MP

WHOLE FISH

*Grilled whole market fish &
Grenobloise*
MP

NO. 44 BRIDGE STREET, SYDNEY

www.clambarsydney.com.au

02 9016 1590

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

MEAT

From the charcoal grill

CLAM BAR CHEESEBURGER

250g grass-fed beef, American cheese, pickles & sesame bun
40

FLAT IRON

*Southern Grain flat iron,
250g, MBS 4*
59

NY STRIP

*O'Connor grain-fed sirloin,
350g, MBS 3*
98

RIB EYE

*O'Connor grass-fed rib eye,
600g, MBS 3*
165

Reserve

INSIDE SKIRT

*Stone Axe, Cobungra Station VIC,
400+ days grain-fed,
Fullblood Wagyu, 30 days aged,
250g, MBS 9+*
76

EYE FILLET

*Chauvel, Canning Downs, QLD,
430 days grain-fed,
Citrus-fed Purebred Wagyu,
30 days aged, 200g, MBS 6-7*
120

CLUB STEAK

*Stockyard Prospect,
Kingsgate Station QLD
200 days grain-fed, Black Angus
30 days aged,
500g, MBS 5+*
140

RIB EYE

*Chauvel, Canning Downs, QLD,
430 days grain-fed,
Citrus-fed Purebred Wagyu,
30 days aged,
800g, MBS 6-7*
290

SCOTCH FILLET

*Pardoo Takeda Ten, Pardoo
Valley, WA, 450 days grain-fed,
Fullblood Wagyu,
60 day dry-aged,
350g, MBS 9+*
300

*Served with a choice of:
Anchovy Butter, Sauce Béarnaise or Sauce Diane*

SIDES

**CORN &
GRUYÈRE GRATIN**
19

**MACARONI
ALLA VODKA**
21

**GREEN BEANS &
FOIE GRAS**
28

**FRENCH
FRIES**
15

**HOUSE
SALAD**
16

**CREAMED
SPINACH**
18

**BEEF-FAT
POTATOES**
18



CLAM BAR

BANQUET MENU \$120

BREAD & BUTTER

Rustic baguette & cultured butter

OYSTERS METROPOLE

East Coast oysters & lemongrass chipolatas

PENNY'S PRAWN COCKTAIL

Tiger prawns & cocktail sauce

TUNA TARTARE

Yellowfin tuna, condiments & beef fat potatoes

TOMATOES

Heirloom tomato, nectarine, Jersey curd & smoked almonds

RIB-EYE

O'Connor Rib-Eye with Diane Sauce

served with macaroni a la vodka & house salad

CREME-BRÛLÉE

Vanilla bean custard

Credit cards surcharges apply. For groups of six or more (excluding Sundays and public holidays), a 10% service charge applies.

On Sundays, all bills incur a 10% surcharge, and on Public Holidays, a 15% surcharge applies.

CLAM BAR

BANQUET MENU \$160

BREAD & BUTTER

Rustic baguette & cultured butter

OYSTERS METROPOLE

East Coast oysters & lemongrass chipolatas

PENNY'S PRAWN COCKTAIL

King prawns & cocktail sauce

SCAMPI

Grilled scampi & garlic butter

LOBSTER SPAGHETTI

Rock lobster, tomato & shellfish bisque

RIB-EYE

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

CHOCOLATE ROYALE

Twice-baked chocolate soufflé, rum butterscotch & banana gelato

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