The origin of our food, where it is from and how it is grown and cooked, remains the main ethos of 117 dining, helmed by Head Chef Luke Fernley.

Combining classical training and a panache for extracting the most innovative flavours and textures from seasonal local produce, 117 dining inspires contemporary Australian cuisine at its heart.

Drawing on flavours and techniques from Japan, Europe and Sydney’s diverse culinary offerings, the award-winning team continues to push creative boundaries, dishing up world-class fare and a unique dining experience.

Head Chef | Luke Fernley
Head Pastry Chef | Simon Veauvy
Sommelier | Victoria Yun
2 Course $60
3 Course $75
5 Course Chefs menu $95

Sydney Rock Oyster
Hendricks Gin | tonic | cucumber

Vannella Buffalo Mozzarella
smoke | sour dough | rosemary | fig

Hiramasa Kingfish Sashimi
Tasmanian wasabi | avocado | sushi rice | shiso | salmon roe

Chargrilled Tiger Prawns
edamame | shiro shoyu | yuzu | seaweed

Poached Snapper
Shiitake dashi | shallot | turnip

Hay Smoked Duck
honey | pumpkin | seeds

Tandoori Carrot
Cashew nut | mint yoghurt | naan | pickle

Berkshire Porkbelly
Kim chi | potato | apple

Lamb Shoulder
Slow cooked | sunchoke | kale

Tajima Wagyu Striploin MB 7
Miso onion | eryngii | spinach | jus
Desserts
Jasmin Brulee 16
caramel | raspberry sauce | meringue | roasted hazelnut

Herbal Citrus 16
lemon verbena cream | grapefruit | orange | lemon | meringue | greek yoghurt lemon grass sorbet

The Glass 16
raspberry sorbet | lemon sorbet | coconut sorbet | macaron sticks | coconut whipped cream | soft caramel

Torched 16
Granny smith | Soft caramel & passionfruit | Hazelnut | Aged rum

Fairy Floss 16
white peach and ruinart champagne jelly |
raspberry compote shortbread | vanilla | grapefruit |
salted white chocolate
Pre Show Menu Available Till 7pm

2 course $50
3 Course $65

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Sydney Rock Oyster
Hendricks Gin | tonic | cucumber

Vannella Buffalo Mozzarella
smoke | sour dough | rosemary | fig

Hiramasa Kingfish Sashimi
fresh wasabi | avocado | sushi rice | shiso | salmon roe

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Poached Snapper
Shiitake dashi | shallot | turnip

Hay Smoked Duck
honey | pumpkin | seeds

Lamb Shoulder
Slow cooked | sunchoke | kale

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