

# CAFE SYDNEY

Naan bread

## APPETISER

½ dozen freshly shucked oysters on ice with eschalot, chive, pinot grigio vinegar

Cured ocean trout, bug tail, blood orange, fennel, trout roe, sorrel, red elk

Salt cod croquette, poached prawn, romesco, cos, lemon aioli, parsley

Tomato, eggplant, mozzarella tart, herb cream, eggplant crisps, basil

Black Market beef carpaccio, pickled mushroom, truffle dressing, parmesan, rocket, porcini mayonnaise

## MAIN COURSE

Butternut Pumpkin risotto, radish, parmesan, mustard fruits, chive

Queensland prawns, diamond clams, sorrel, charred broccolini, corn, faro cous cous

Tandoori roasted king salmon, mint buffalo yoghurt, tomato, green beans, potato skin, coconut, coriander

Humpty Doo barramundi, Jerusalem artichoke, savoy cabbage, mushroom, lemon thyme

Pork belly, hazelnut praline, prune puree, pedro ximenez, pickled spring onion, parsnip, morcilla sausage

Beef tenderloin, braised brisket, porcini cream, pickled carrot, Cipollini, radicchio, Café de Paris butter

Served with bowls of Seasonal leaves, herbs, olive oil, verjuice

## DESSERT

Creme caramel, mandarin, dulcify cremeaux, vanilla bean ice cream, puff wafers

Passionfruit pavlova, coconut, raspberry, marshmallow, passionfruit sorbet

Strawberry and rhubarb delice, meringue, white chocolate, strawberry sorbet

Salted caramel, chocolate peanut tart, banana fritter, chocolate ice cream

Individual cheese plate, semi hard cheese, white mould, fresh dates, fruit loaf, lavosh

Coffee and Tea