

# CAFE SYDNEY

## 3 COURSE MENU - \$105 PER PERSON

- Includes Naan bread as guests are seated
- Includes side dishes of green salad served with mains
- Includes tea and coffee

Naan bread

### **APPETISER** *Replace appetisers with seafood platters to share (add \$15pp extra to set-menu price)*

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

Cured salmon belly, bug tail, lemon crème fraiche, crisp salmon skin, roe, shiso

Poached prawn, ocean trout, avocado cream, cos, black pepper dressing

Caramelised woodside goat cheese tart, pear, hazelnut cream, balsamic, petit herbs

Black market beef carpaccio, truffle dressing, baby rocket, parmesan, caper, aioli

### **MAIN COURSE**

Dutch cream potato gnocchi, mushroom, borlotti bean, pea, roasted garlic, taleggio

Queensland prawns, tuatua clams, blush turnip, fennel cream, orange

Tandoori roasted king salmon, mint yoghurt, spiced pumpkin puree, charred corn, aloo tiki, coriander

Humpty Doo barramundi, creamed potato, sorrel beurre blanc, green shallot, trout roe

Suckling pork belly, morcilla sausage, pickled carrot, parsnip cream, prune, coffee hazelnut praline

Beef tenderloin, chestnut mushroom cream, crisp potato, turnip, kale, roast garlic

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

### **DESSERT**

Steamed orange polenta cake, maple panna cotta, vanilla cream, marmalade ice cream

Passionfruit mirroir, caramelised passionfruit, sorbet, chocolate crumb

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

Yuzu delice, pistachio crumble, lime ice cream, sherbet

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

Coffee and Tea

#### **\*\*\* PLEASE NOTE**

The menu above is current and will change approximately every eight (8) weeks