

CAFE SYDNEY

SAMPLE MENU

3 Course Menu - \$140.00 per person

- Guests choose 1 dish from each course at the time of dining
- Includes Naan bread as guests are seated
- Includes side dish of seasonal leaves, herbs, olive oil, verjuice served with mains
- Includes tea or coffee

Naan bread

APPETISER *Replace appetizers with chilled crustacean to share (add \$25pp extra to set-menu price)*

Ballotine of quail, confit quail leg, smoked pancetta, crushed pea, pickled broad bean

Twice cooked goats cheese soufflé, pear, pickled grape, watermelon radish, red elk

Salmon tartare, rillette, cucumber, caperberry, finger lime, creme fraiche, roe, seaweed cracker

Black Angus beef carpaccio, truffle dressing, caper, rocket, parmesan, aioli

MAIN COURSE

Humpty Doo Barramundi, oyster mushroom, chive emulsion, mushroom crumb, nasturtium

Ricotta Dutch cream potato gnocchi, zucchini flower, tomato consomme, lemon balm

Tandoori roasted NZ salmon, spinach bhaji, chickpea masala, radish sprout, mint yogurt

Beef Tenderloin, horseradish gremolata, salt bush, panko onion ring, red wine jus

Served with seasonal leaves, herbs, olive oil, verjuice served with mains

DESSERT

Passionfruit lemon tart, crème fraiche

Strawberry, meringue, blackcurrant mousse

Salted caramel hazelnut, dulce de leche slice, churros, chocolate ice cream

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

Tea or Coffee