

CAFE SYDNEY

CURRENT 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

Twice cooked goat cheese souffle, pickled walnut, radish, lemon thyme

Raw salmon, pickled fennel, chilli, orange, ginger soy dressing, kaffir lime oil

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

Western Australia octopus, salt cod croquette, romesco, aioli, tomato caper dressing

MAIN COURSE

Dutch cream potato gnocchi, pea, kale, tomato, olive, whipped ricotta, burnt butter

Tandoori roasted salmon, spinach bhaji, chickpea masala, mint yoghurt, radish sprout

Humpty Doo barramundi, seaweed salsa verde, lemon potato, turnip, sea herb

Beef tenderloin, roasted carrot, pickled onion, black garlic puree, jus

Served with seasonal leaves, herbs, olive oil, verjuice

DESSERT

Passionfruit lemon tart, crème fraiche

Pistachio parfait, coconut tuile, rhubarb, fig

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

Individual cheese plate, semi hard cheese, white mould, seasonal accompaniments

Tea or Coffee

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MENU UPGRADES

CANAPES ON ARRIVAL

Chef's selection canapes, served on arrival: \$20pp ****Minimum order for 14 guests.**

1x vegetarian, 1x seafood & 1 x meat canape per person

**Dietary requirements catered for separately*

CHILLED CRUSTACEAN TO SHARE

Oysters, Moreton Bay bugs, prawns on ice, mayonnaise, cocktail sauce

Additional course, served prior to appetizers: \$55pp

In replacement of appetizers: \$25pp

OYSTERS

Freshly shucked on ice with eschalot, chive, pinot grigio vinegar

Sydney Rock: ½ dozen \$39 1 dozen \$78

Pacific: ½ dozen \$39 1 dozen \$78

ADDITIONAL SIDES – we recommend 1 between 4 guests.

Duck fat chat potatoes: \$17

Rocket, cos, snow pea leaf, pomegranate, ricotta: \$16

Creamed potato: \$12

Green bean, broccoli, sugar snap, orange butter: \$15

CHEESE TO SHARE

Selection of cheese (x4), served with seasonal accompaniments \$62/plate

*Chefs selection, 4 types of cheese. Recommended one plate between four guests.

CELEBRATION CAKES

Milk Chocolate and Hazelnut Praline Mousse cake

Vanilla, Raspberry and White Chocolate Mousse cake

Medium for 6-10 people: \$95.00 | Large for 10-16 people: \$140.00

We are happy to write a short message on the plate the cake is presented on.

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COCKTAILS

Rose Pillar \$24 | Four Pillars gin, lemon, rose, lychee

Mexican Standoff \$25 | Casamigos reposado tequila, crème de Citron Vert et Gingembre, fresh lime, ginger

Dark & Stormy \$23 | Pampero especial rum, ginger beer, lime, served on the rocks

The Hugo \$24 | Tanqueray gin, St Germain elderflower liqueur, prosecco, soda, lime

Salted Caramel Martini \$24 | Absolut Elyx vodka, butterscotch schnapps, Kahlua, house made salted caramel, cream, Murray River pink salt

Espresso Martini \$22 | Ketel One vodka, espresso, Kahlua

HOUSE SPIRITS

VODKA | Ketel One (wheat), Holland \$11

GIN | Tanqueray, UK \$ 11

BRANDY & COGNAC | Martell VS, Cognac \$11

BLENDED WHISKEY | Johnnie Walker black, Scotland \$11

AMERICAN WHISKEY | Bulleit, USA \$ 11

RUM | Pampero Blanco, Venezuela \$11

TEQUILA | Casamigos Reposado \$11

**Premium spirits available on request

BEERS

James Boag's Premium Light Beer (2.9% ABV) \$10

James Boag's Premium \$11

Kosciuszko Pale Ale \$12

Asahi Super Dry \$12

Birra Moretti \$12

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FUNCTION AND EVENT WINE LIST

Sommelier Recommendations Highlighted In Yellow

CHAMPAGNE

Perrier-Jouët Grand Brut - Champagne	185
Perrier-Jouët 'Blason' Rosé - Champagne	215
2014 Perrier-Jouët 'Belle Epoque' - Champagne	465
2012 Dom Pérignon - Champagne	700
Krug 'Grande Cuvée' - Champagne	680

SPARKLING

Traditional Method (Méthode Champenoise)

2016 Oakridge <i>Blanc de Blancs</i> - Yarra Valley, Vic.	105
Daosa 'Natural Reserve' - Adelaide Hills, SA	130

Charmat Method (Pressure-Tank Second Ferment)

2022 Usher Tinkler 'La Volpe' Prosecco - Hunter Valley, NSW	79
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Light-medium, dry & aromatic white styles

RIESLING

2022 St Hugo - Eden Valley, SA	77
2022 Adelina 'Ruchioch' - Clare Valley, SA	95
2022 Haddow + Dineen 'Sensucht' - Coal River, Tasmania 🍷	115

SEMILLON & SAUVIGNON

2017 Tyrrell's 'HVD' Semillon - Hunter Valley, NSW	90
2023 Wangolina Sauvignon Blanc - Mt Benson, Limestone Coast, SA	70
2023 Shaw & Smith Sauvignon Blanc - Adelaide Hills, SA	90
2021 Gembrook Hill Sauvignon Blanc - Yarra Valley, Vic 🍷	105
2018 Mount Mary 'Reflexion' Sauvignon Blanc - Yarra Valley, Vic.	125

LIGHT - MEDIUM, AROMATIC & DRY WHITE

2022 Jim Barry Assyrtiko - Clare Valley, SA	85
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Medium-full bodied, rich & dry white styles

PINOT GRIS, GRIGIO, BLANC et al

2022 Derwent Estate <i>Pinot Gris</i> - Derwent Valley, Tasmania (<i>skin Contact</i>)	90
2022 Quealy <i>Pinot Grigio</i> - Mornington Peninsula, Vic	110

FULL & RICH DRY WHITES

2020 Alkimi Marsanne – Yarra Valley, Vic.....	95
2021 Domenica Roussanne-Marsanne - Beechworth, Vic	125

CHARDONNAY

2021 Scarborough 'Yellow Label' - Hunter Valley, NSW	75
2020 Robert Oatley 'Finisterre' - Margaret River, WA	100
2022 Shaw & Smith 'M3' - Adelaide Hills, SA	135

DRY ROSÉ

2022 Domenica Nebbiolo - Beechworth, Vic	85
2022 Vanguardist 'v' <i>Grenache-Mourvèdre</i> - McLaren Vale, SA	115

Light-medium bodied, dry red styles

PINOT NOIR

2022 Wickhams Road - Yarra Valley, Vic	85
2022 Mount Pleasant 'Mt Henry' <i>Shiraz-Pinot Noir</i> - Hunter Valley, NSW	95
2022 BK 'Gower' - Adelaide Hills, SA 🍷	125
2022 Polperro Estate - Mornington Peninsula, Vic	140

OTHER DRY RED STYLE

2021 La Linea <i>Tempranillo</i> - Adelaide Hills, SA	85
2022 Rusden 'Good Sheppard' <i>Malbec</i> - Barossa Valley, SA	95
2018 Torbreck 'Steading' <i>Grenache/Shiraz/Mataro</i> – Barossa Valley, SA	120

SHIRAZ & BLENDS

2020 Orlando 'Printz Shed' - Barossa Valley, SA	80
2020 Mitolo 'Angela' McLaren Vale, SA	110
2021 Brokenwood - Hunter Valley, NSW	115
2020 Rockford 'Rod & Spur' <i>Shiraz Cabernet (Sauvignon)</i> - Barossa, SA	160

CABERNET SAUVIGNON, FRANC, MERLOT, MALBEC & BLENDS

2020 Balnaves <i>Cabernet Sauvignon, Merlot</i> - Coonawarra, SA	80
2017 Robert Oatley 'Finisterre' <i>Cabernet Sauvignon</i> - Great Southern, WA	95
2021 Warramate <i>Cabernet Sauvignon et al</i> - Yarra Valley, Vic 🍷	110
2019 St Hugo <i>Cabernet Sauvignon</i> - Coonawarra, SA	140

Something at the end

SWEET or 'DESSERT' WINE

2021 Terre à Terre 'Botrytis' Sauvignon Blanc 750 mL - Wrattenbully, SA	110
2022 Pooley 'Butcher's Hill Vineyard' Cane Cut Riesling 375 mL - Coal River Valley, Tas 🍇	99

SHERRY & MADEIRA

Seppeltsfield 'DP 38 Rich Rare' Apera (Oloroso) 500 mL - South Australia	85
1999 Toro Albala 'Don Gran Reserva' Pedro Ximenez 375 mL - Montilla-Moriles, Esp	135

PORT & TAWNY

Yalumba 'Museum Reserve' 15 YO Antique Tawny 375 mL - South Eastern Australia	50
2002 Seppeltsfield 'Para' 21 YO Rare Tawny 750 mL - Barossa Valley, SA	200

RUTHERGLEN TOPAQUE (TOKAY) & MUSCAT

Seppeltsfield 'DP 57 Grand Tokay' 500 mL - Rutherglen, Vic	85
Seppeltsfield 'DP 63 Grand Muscat' 500 mL - Rutherglen, Vic	85