

# 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, cauliflower blossom, 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 \$23** | Four Pillars gin, lemon, rose, lychee

**Mexican Standoff \$24** | Casamigos reposado tequila, crème de Citron Vert et Gingembre, fresh lime, ginger

**Dark & Stormy \$21** | Pampero especial rum, ginger beer, lime, served on the rocks

**The Hugo \$23** | Tanqueray gin, St Germain elderflower liqueur, prosecco, soda, lime

**Salted Caramel Martini \$22** | Absolut Eylx vodka, butterscotch schnapps, Kahlua, house made salted caramel, cream, Murray River pink salt

**Espresso Martini \$20** | 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 Blanca, Venezuela \$11

**TEQUILA** | Casamigos Reposado \$11

\*\*Premium spirits available on request

## BEERS

James Boag's Premium Light Beer (2.9% ABV) \$9

James Boag's Premium \$10

Kosciuszko Pale Ale \$12

Asahi Super Dry \$12

Birra Moretti \$11

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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)*

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

#### *Charmat Method (Pressure-Tank Second Ferment)*

2021 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
2020 Pooley 'Butcher's Hill' - Coal River Valley, TAS.....	170

### SEMILLON & SAUVIGNON

2017 Tyrrell's 'HVD' Semillon - Hunter Valley, NSW .....	90
2022 Wangolina Sauvignon Blanc - Mt Benson, Limestone Coast, SA .....	70
2022 Shaw & Smith Sauvignon Blanc - Adelaide Hills, SA .....	90

#### *Richer & textural styles from lees &/or barrels*

2017 Mount Mary 'Reflexion' Sauvignon Blanc - Yarra Valley, Vic. ....	125
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### 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**

2021 Casa Freschi 'Ragazzi' <i>Pinot Grigio</i> - Adelaide Hills, SA .....	75
2022 Quealy <i>Pinot Grigio</i> - Mornington Peninsula, Vic .....	110

**FULL & RICH DRY WHITES**

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

**CHARDONNAY**

*Where Oak Is Not The Dominant Feature*

2022 Eden Road - Tumbarumba, NSW .....	89
2021 Shaw & Smith 'M3' - Adelaide Hills, SA .....	135

*Where Oak Is A Feature*

2020 Scarborough 'Yellow Label' - Hunter Valley, NSW .....	75
2020 Robert Oatley 'Finisterre' - Margaret River, WA .....	100

**DRY ROSÉ**

2022 Domenica <i>Nebbiolo</i> - Beechworth, Vic .....	85
2022 Alex Head <i>Grenache</i> – Barossa, SA.....	70

*Light-medium bodied, dry red styles*

**PINOT NOIR**

2020 Moorilla 'Praxis' - Tamar Valley, Tas .....	85
2022 Onannon - Mornington Peninsula, Vic (V) .....	115

**'SOUTHERN FRENCH INSPIRED'**

2021 Mallaluka Shiraz/Mataro – Barossa Valley, SA (V) .....	80
2018 Torbreck 'Steading' <i>Grenache/Shiraz/Mataro</i> – Barossa Valley, SA .....	120

**'ITALIAN & IBERIAN' VARIETALS & BLENDS**

2021 La Linea <i>Tempranillo</i> - Adelaide Hills, SA .....	80
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*Medium-full bodied, dry red styles*

**SHIRAZ & BLENDS**

2021 Brokenwood - Hunter Valley, NSW .....	115
2019 Best's Great Western 'LSV' - Great Western, Vic .....	85
2020 Shaw & Smith - Adelaide Hills, SA .....	130
2020 Orlando 'Printz Shed' - Barossa Valley, SA .....	80
2020 Massena 'The Eleventh Hour' – Barossa Valley, SA .....	100
2019 Rockford 'Rod & Spur' <i>Shiraz Cabernet (Sauvignon)</i> - Barossa, SA .....	150

**CABERNET SAUVIGNON, FRANC, MERLOT, MALBEC & BLENDS**

2016 Crawford River <i>Cabernet Sauvignon</i> - Henty, Vic .....	160
2017 Robert Oatley 'Finisterre' <i>Cabernet Sauvignon</i> - Great Southern, WA .....	95
2017 Balnaves <i>Cabernet Sauvignon, Merlot</i> - Coonawarra, SA .....	80
2018 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 - Wrattonbully, SA .....	95
2018 Bream Creek 'late piked' Schönburger 375 ml – Tasmania .....	90

**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
Quinta do Noval 20 YO Tawny Port 750 mL - Duoro Valley, Por .....	375

**RUTHERGLEN TOPAQUE (TOKAY) & MUSCAT**

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