

CAFE SYDNEY

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ARRIVAL COCKTAIL

DRAFT

CANAPES

Salmon roe and crème fraiche tart

Kingfish, oyster emulsion, nori crisp, apple, shiso

Beef tartare, bone marrow, summer black truffle, brioche

2014 Perrier-Jouët 'Belle Epoque' - Epernay, Champagne, France

ENTREE

Glazed Marron tail, sweetcorn, prawn zucchini flower, cognac sauce

2022 Henschke 'Julius' Riesling – Eden Valley, SA (magnum)

Cherry glazed Foie gras, duck breast, fig, consommé gel

2021 Tolpuddle Pinot Noir - Coal River, Tasmania

MAIN

Scallop stuffed John Dory, leek, asparagus, caviar butter sauce

2021 Vasse Felix DHJ1 Chardonnay - Margaret River, WA

Wagyu sirloin, braised beef cheek potato, black garlic, mushroom, truffle

2017 Torbreck 'The Gask' Shiraz - Barossa Valley, SA (magnum)

Seasonal petite leaves, olive oil, verjus

DESSERT & CHEESE

White mould cheese, fig, red currant, brioche, vincotto

Seppeltsfield 'DP 38 Rich Rare' Apera (Oloroso) – SA

Chocolate delice, cherry

2009 Cargo Road 'Late Harvest' Zinfandel - Orange, NSW

Peach parfait, raspberry, pistachio

2018 Bream Creek 'Late picked' Schönburger – Tasmania

COFFEE | TEA | PETIT FOURS

Antipodes sparkling & still mineral water

MIDNIGHT

NV Perrier-Jouët 'Grand Brut' - Epernay, Champagne, France