

# CAFE SYDNEY SUNDAY

THREE COURSE FIXED PRICE A LA CARTE MENU - \$145

SOUR DOUGH BREAD | PEPE SAYA BUTTER

## APPETISER

Twice cooked goat cheese souffle, pickled apple, watermelon radish, hazelnut, watercress sauce  
Salmon & tuna tartare, pickled kohlrabi, cucumber, avocado wasabi puree, ponzu, sesame cracker  
Crumbed quail breast, roasted quail breast, pickled eschalot, radicchio, blackberry jus  
Western Australia octopus, tomato nduja, caper, basil, lemon aioli, pangrattato  
Black Angus beef carpaccio, mustard aioli, witlof, caperberry, horseradish, rocket

## MAIN COURSE

Fregola, Stracciatella, pea, sugar snap, zucchini flower, salsa verde, preserved lemon, mint  
Barramundi, potato gnocchi, pea, broad bean, trout roe butter sauce, sea herb  
Roast lamb rump, lamb rib, asparagus, celeriac cream, lovage oil, crispy onion  
New Zealand snapper, grilled gem, pickled eschalot, radish, seaweed mayo, sweetcorn puree  
Beef tenderloin, caramelized onion puree, pickled shimeji, horseradish buttermilk, garlic scape  
*Served with Red velvet lettuce, maple champagne vinaigrette*

## DESSERT

Yuzu mascarpone mousse, white chocolate, kumquat jam, fennel pollen  
Pistachio crème fraiche semifreddo, honey raspberry, cardamon crumble  
Rhubarb & apple spiced frangipane tart, Frangelico ice cream, crème anglaise  
Salted caramel hazelnut, dulce de leche slice, churros, chocolate ice cream  
Individual cheese plate, Fresh dates, fruit loaf, lavosh  
*Bay of Fires Cheddar, cow milk – St. Helens, Tasmania | L'Artisan 'The Extravagant', cow milk – Timboon, Victoria*

Coffee, Tea

## OYSTER | CHILLED SEAFOOD ADDITIONS

Oysters freshly shucked on ice with eschalot and pinot grigio vinegar

Sydney Rock	½ dozen   39	1 dozen   78
Pacific	½ dozen   39	1 dozen   78
Prawn, served peeled with mayonnaise, lemon.....		36   54
Bug tails.....		42   62

## SIDES

Duck fat chat potato | 17  
Fries | 12  
Cos, spring herbs, pea, pecorino, herb dressing | 18  
Asparagus, green beans, fennel, almond cream | 17

Whilst every effort is taken to accommodate guest's dietary needs, we cannot guarantee that our food will be allergen free  
1.5% credit card surcharge applies | 10% Surcharge applies on Sunday | 10% gratuity is applicable to all groups of 8 guests +

# CAFE SYDNEY SUNDAY

## PLANT BASED

THREE COURSE FIXED PRICE A LA CARTE MENU - \$145

SOUR DOUGH BREAD | OLIVE OIL | AGED BALSAMIC

### APPETISER

Jerusalem artichoke soup, truffle cream, artichoke chips

Macadamia mozzarella, pickled beetroot, witlof, hazelnut, red wine dressing

Tandoori spiced butternut, pickled cauliflower, pear, coconut yogurt

### MAIN COURSE

Semolina Spaghetti, oyster mushroom, cavolo nero, watercress, gremolata

Sweet sour eggplant, smoked eggplant cream, crispy eschalot, lemon balm

Dosa of Goan curry potato, pea, cauliflower, tofu, tamarind chutney

*Served with Red velvet lettuce, maple champagne vinaigrette*

### DESSERT

Lemon drizzle cake, poached nashi pear, lemon sorbet

Pavlova, passionfruit curd, cream, consommé, fresh fruit

Milk chocolate mousse, strawberry, raspberry sorbet

Coffee, Tea

*Vegan friendly wines by the glass and bottle on the wine list are denoted with (V)*