

CAFE SYDNEY SUNDAY

THREE COURSE FIXED PRICE MENU - \$145

HOUSEMADE BREAD | PEPE SAYA BUTTER

APPETISER

Twice cooked goat cheese souffle, pear, pickled grape, watermelon radish, red elk

Salmon tartare, confit egg yolk, furikake, chive, soy jalapeno dressing

Roasted rolled quail, confit leg, smoked pancetta, crushed pea, broad bean

Western Australia octopus, eggplant puree, caper, preserved lemon salsa verde

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

MAIN COURSE

Ricotta cavatelli, roasted mushroom, pecorino, porcini crumb, sage, gremolata

Barramundi, grilled cos lettuce, cornichon caper butter sauce, parsley oil

Berkshire pork belly, maple bacon, morcilla, pickled rhubarb, cavolo nero

New Zealand snapper, Parisienne gnocchi, charred corn, watercress, chilli oil

Beef tenderloin, Jerusalem artichoke, horseradish potato, red wine jus

Served with Red velvet lettuce, maple champagne vinaigrette

DESSERT

Baked lemon meringue cheesecake

Mango passionfruit coconut delice, mango compote, meringue

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

Chocolate fondant, vanilla 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 | 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

Moreton Bay bug..... 42 | 62

SIDES

Duck fat chat potato | 17

Fries | 10

Witlof, pear, ricotta, crisp onion, mustard dressing | 16

Seasonal green vegetables | 15