Perrier Jouet Grand Brut NV
Antipodes sparking and still water

Naan Bread

CAFE SYDNEY

APPETISER

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

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

Salmon tartare, rillette, cucumber, caperberry, finger lime, creme fraiche, roe, seaweed cracker

Grilled queensland prawn, heirloom tomato, whipped buffalo curd, basil, prawn oil

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

MAIN COURSE

Humpty Doo barramundi, oyster mushroom, chive mayonnaise, mushroom crumb, nasturtium

Beef tenderloin, horseradish gremolata, onion ring, salt bush, red wine jus

Ricotta dutch cream potato gnocchi, zucchini flower, tomato consommé, lemon balm

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

Pork belly, maple cured bacon, sweetcorn, treviso, salsa verde, apple balsamic jus, crackling

Served with bowls of seasonal leaves, herbs, olive oil, verjuice

DESSERT

Lime crème brulee, mascarpone cream, meringue, raspberry, biscuit

Buttermilk panna cotta, rhubarb, ginger crumb

Salted caramel hazelnut, dulce de leche slice, churros, chocolate ice cream*Tea or coffee*

OYSTERS

Freshly shucked on ice with eschallot and pinot grigio vinegar

Sydney Rock	½ dozen 39	1 dozen 78
Pacific	½ dozen 39	1 dozen 78

SIDE

Creamed potato 12

Rocket, cos, snow pea leaf, pomegranate, ricotta..... 16

Broccoli, green bean, sugar snaps, tarragon vinaigrette . 15

Duck fat chat potatoes 17

CHEESE

4 Cheese ..... 62 (recommend 1 between 4 guests)

Served with quince paste, poached fig, grape,
fruit loaf wafer, lavosh

L'Artisan Marcel, cow milk – Timboon, Victoria

Bay of Fires Cheddar, cow milk – St. Helens, Tasmania

Holy Goat 'La Luna', goat milk – Goldfields, Victoria

Berry's Creek Riverine Blue, buffalo milk – Gippsland, Victoria