

CAFE SYDNEY

SAMPLE MENU

3 Course Menu - \$130.00 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 *Replace appetizers with chilled crustacean to share (add \$25pp extra to set-menu price)*

Ballotine of quail, confit quail leg, smoked pancetta, crushed pea, pickled broad bean

Twice cooked goats cheese soufflé, textures of pear, pickled grape, watermelon radish, red elk

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

Grilled prawn, heirloom tomatoes, whipped buffalo curd, granola, basil

MAIN COURSE

Humpty Doo Barramundi, oyster mushroom, chive emulsion, nasturtium, mushroom crumb

Beef Tenderloin, horseradish gremolata, salt bush, panko onion ring, red wine jus

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

Tandoori roasted NZ salmon, spinach bhaji, chickpea masala, radish sprout, mint yogurt *Served with seasonal leaves, herbs, olive oil, verjuice served with mains*

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

Individual cheese plate, semi hard cheese, white mould, fresh dates, fruit loaf, lavosh

Tea or Coffee