

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)*

Twice cooked goat cheese souffle, poached quince, parmesan chervil, red sorrel

Fremantle octopus, feta cream, kalamata olive, pickled eschalot, lemon puree

Cured Kingfish, celery, apple, buttermilk dressing, tobiko roe, shiso cucumber salt

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

MAIN COURSE

Carnaroli risotto, oyster mushroom, beetroot, porcini mushroom crumb, parsley oil

Humpty Doo barramundi, leek, caper lemon burnt butter, sea herb

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

Beef tenderloin, Jerusalem artichoke, confit onion, pepper berry jus

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