

# CAFE SYDNEY

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### PLANT BASED MENU (Vegan)

#### APPETISER

Pumpkin & chickpea dolmades, smoked eggplant cream, green olive, fig leaf .....	27
Chilled tomato & watermelon soup, cucumber, sorrel .....	29
Broad bean, pea, radish, seasonal leaves, crème fraiche, sourdough wafer, soft herbs .....	29

#### MAIN COURSE

Carnaroli and pearl barley risotto, asparagus, summer herbs, rye crumb.....	35
Chermoula cauliflower steak, almond cream, crisp eggplant, sumac, lemon.....	35
Roasted Piquello pepper, cous cous, fennel, pine nut, pumpkin seed .....	35
Dosa of potato okra masala, coconut chutney, cashew nut, pickled cucumber.....	35

#### DESSERT

Raspberry consomme, jelly, meringue, raspberry sorbet, blossoms .....	19
Blackberry parfait, fresh blackberry, blueberry gel, almond crumb.....	19
Chocolate mousse, mandarin jelly, chocolate glaze .....	20

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

Whilst every effort is taken to accommodate guests dietary needs, we cannot guarantee that our food will be allergen free  
15% Surcharge applies on all Public Holidays