

# CAFE SYDNEY

Naan bread

## APPETISER

Twice cooked goat cheese souffle, poached quince, hazelnut, aleppo pepper

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

Black Angus beef carpaccio, witlof, caperberry, mustard aioli, horseradish, rocket

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

## MAIN COURSE

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

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

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

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

*Served with seasonal leaves, maple Champagne vinaigrette*

## DESSERT

Baked lemon meringue cheesecake

Mango passionfruit coconut mousse, mango compote

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

Individual cheese plate, semi hard cheese, white mould, seasonal accompaniments

Coffee and Tea

*Whilst every effort is taken to accommodate guest's dietary needs, we cannot guarantee that our food will be allergen free*