

CAFE SYDNEY

3 COURSE MENU - \$115 PER PERSON

- Includes Naan bread as guests are seated
- Includes side dishes of Creamed potato & Green beans, broccoli, lemon, garlic butter, served with mains
- Includes tea and coffee

Naan bread

APPETISER *Replace appetisers with seafood platters to share (add \$15pp extra to set-menu price)*

½ dozen freshly shucked oysters on ice with eschalot, chive, pinot grigio vinegar

Cured salmon belly, bug tail, lemon crème fraiche, crisp salmon skin, roe, shiso

Salt cod croquette, zucchini flower, poached prawn, peas, broad bean, lemon, pea sprout

Buffalo burrata, eggplant, pinenut crumb, tomato, basil, aged balsamic

Black market beef carpaccio, truffle dressing, baby rocket, parmesan, caper, aioli

MAIN COURSE

Dutch cream potato gnocchi, ricotta, pea, broad bean, asparagus, zucchini

Queensland prawns, diamond clams, charred corn, pencil leek, zucchini cream

Tandoori roasted king salmon, mint yoghurt, spiced pumpkin puree, charred corn, aloo tiki, coriander

Humpty Doo barramundi, cauliflower, cos, blush turnip, radish, lemon, chive

Suckling pork belly, seared pork fillet, morcilla sausage, hazelnut cream, Pedro Ximenez, peach

Beef tenderloin, charred onion, cavalo nero, mushroom crumb, sauce diane

Served with Creamed potato & Green beans, broccoli, lemon, pepper, garlic butter

DESSERT

Japanese citrus creme, blood orange jelly, lime ice cream, macaron crumb

Passionfruit cheesecake cream, mango, meringue, passionfruit sorbet

Salted caramel, chocolate peanut tart, banana fritter, chocolate ice cream

Strawberry delice, vanilla cream, sorbet, shortbread, berries

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

Coffee and Tea

*** PLEASE NOTE

The menu above is current and will change approximately every eight (8) weeks