

CAFE SYDNEY

3 COURSE MENU - \$115 PER PERSON

- Includes Naan bread as guests are seated
- Includes side dishes of creamed potato & sugar snaps, broccoli, radish, buttermilk, 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, crisp salmon skin, avocado, finger lime, salmon roe

Tandoori prawn, salt cod and onion bhaji, zucchini flower, onion cream, mint yoghurt

Pecora sheeps milk tart, beetroot, ricotta, roasted hazelnut, aged balsamic

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

MAIN COURSE

Celeriac risotto, faro, mushroom, mascarpone, parsley oil

Queensland prawn, clam, dory, shellfish nage, fregola, tomato, lemon, parsley

Tandoori roasted Ora king salmon, aloo tiki, mango chutney, papaya, crisp eschalot, mint yoghurt

Humpty Doo barramundi, asparagus, pea veloute, creamed potato, spring herbs

Roasted pork belly, loin, black pudding, Skara bacon, peach, prune puree, hazelnut praline

Black angus beef tenderloin, creamed potato, onion ring, Café de Paris butter

Served with creamed potato & sugar snaps, broccoli, radish, buttermilk

DESSERT

Passionfruit creme, almond crumb, nougatine, passionfruit sorbet

Strawberry parfait, white chocolate, moscato jelly, raspberry elderflower consomme

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

Mango coconut trifle, tapioca pearl, Malibu jelly, lime ice cream

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