

CAFE SYDNEY



Naan Bread

APPETISER

Twice cooked goat cheese souffle, pickled apple, watermelon radish, hazelnut, watercress sauce
Salmon & tuna tartare, pickled kohlrabi, cucumber, avocado wasabi puree, ponzu, sesame cracker
Black Angus beef carpaccio, mustard aioli, witlof, caperberry, horseradish, rocket
Western Australian octopus, tomato nduja, caper, basil, lemon aioli, pangrattato

MAIN COURSE

Fregola, Stracciatella, pea, sugar snap, zucchini flower, salsa verde, preserved lemon, mint
Tandoori roasted salmon, spinach bhaji, chickpea masala, mint yoghurt, radish sprout
Barramundi, potato gnocchi, pea, broad bean, trout roe butter sauce, sea herb
Beef tenderloin, caramelized onion puree, pickled shimeji, horseradish buttermilk, garlic scape

Served with seasonal leaves, maple Champagne vinaigrette

DESSERT

Vanilla mascarpone mousse, pickled strawberry curd, yuzu, lemon thyme
Manjari chocolate cherry parfait, chocolate sorbet, black pepper orange crumb
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.