

CAFE SYDNEY SUNDAY

THREE COURSE A LA CARTE MENU - \$145

FIORE WATTLE SEED SOUR DOUGH BREAD | COPPER TREE BUTTER

APPETISER

Twice cooked goat cheese souffle, pickled apple, watermelon radish, hazelnut, watercress sauce

Raw Abrolhos Island scallop, finger lime, elderflower vinegar, crème fraiche, caper

Crumbed quail breast, roasted quail breast, pickled eschalot, radicchio, blackberry jus

Western Australia octopus, tomato nduja, caper, basil, lemon aioli, pangrattato

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

MAIN COURSE

Fregola, Stracciatella, pea, sugar snap, zucchini flower, salsa verde, preserved lemon, mint

Barramundi, potato gnocchi, pea, broad bean, trout roe butter sauce, sea herb

Berkshire pork cutlet, koji, roast peach, spring onion, marjoram, romesco sauce

Grilled swordfish, burnt tomato, rosemary, anchovy, caper leaf, gazpacho dressing

Beef tenderloin, caramelized onion puree, pickled shimeji, horseradish buttermilk, garlic scape

Served with Red velvet lettuce, maple champagne vinaigrette

DESSERT

Vanilla mascarpone mousse, pickled strawberry curd, yuzu, lemon thyme

Pistachio crème fraiche semifreddo, honey raspberry, cardamon crumble

Lamington, chocolate cremeux, berry lime compote, salted coconut ice cream

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

Individual cheese plate, Fresh dates, fruit loaf, lavosh

Bay of Fires Cheddar, cow milk – St. Helens, Tasmania | Long Paddock 'Silver Wattle', cow milk – Castlemaine, Victoria

Coffee, Tea

OYSTER | CHILLED SEAFOOD ADDITIONS

Oysters freshly shucked on ice with eschalot and pinot grigio vinegar

Sydney Rock	½ dozen 39	1 dozen 78
Pacific	½ dozen 39	1 dozen 78
Prawn, served peeled with mayonnaise, lemon	36	54
Bug tails	42	62

SIDES

Duck fat chat potato | 17

Fries | 12

Cos, spring herbs, pea, pecorino, herb dressing | 18

Brocolini, green beans, fennel, almond cream | 17

Whilst every effort is taken to accommodate guest's dietary needs, we cannot guarantee that our food will be allergen free
1.5% credit card surcharge applies | 10% Surcharge applies on Sunday | 10% gratuity is applicable to all groups of 8 guests +

CAFE SYDNEY SUNDAY

THREE-COURSE MENU PLANT BASED - \$145

FIORE WATTLE SEED SOUR DOUGH BREAD | OLIVE OIL | AGED BALSAMIC

APPETISER

Tomato & pepper gazpacho, brulee peach, cucumber, horseradish, mint, lovage oi

Macadamia mozzarella, blood orange, witlof, pickled apple, kumquat, radish, balsamic

Tempura zucchini flower, grilled asparagus, corn, yuzu, pea, avocado

MAIN COURSE

Fregola, pea, sugar snap, zucchini, radicchio, salsa verde, almond cream

Sweet sour eggplant, smoked eggplant cream, crispy eschalot, lemon balm

Dosa of Goan curry potato, pea, cauliflower, tofu, tamarind chutney

Served with Red velvet lettuce, maple champagne vinaigrette


DESSERT

Lemon drizzle cake, poached nashi pear, lemon sorbet

Pavlova, passionfruit curd, cream, consommé, fresh fruit

Milk chocolate mousse, strawberry, raspberry sorbet

Coffee, Tea

Vegan friendly wines by the glass and bottle on the wine list are denoted with 

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