



CAFE SYDNEY

Group dining options
& menu upgrades



CAFE SYDNEY SUNDAY

Cafe Sydney Sunday celebrates the joy of the weekend with an enhanced menu, extra indulgences, unique wines, and the perfect setting to unwind and ease into the week ahead.



SUNDAY DETAILS

SUNDAY MENU | The dining menu is a three-course selection menu, priced at \$145 per person. The menu comprises of 5 choices for each course, breads on arrival, leaf salad with the main course and tea and coffee. In addition, there are optional menu upgrades.

BEVERAGE | Charged on consumption.

We request pre-selection of one Champagne / sparkling, two white & two red wine ahead of time, to ensure availability and prompt service on the day.

GRATUITY | A Service charge of 10% is added to the final bill. This is a gratuity that goes directly to the staff.

SURCHARGE | 1.5% CC surcharge | 10% Sunday surcharge | 15% Public Holiday surcharge.

TERMS AND CONDITONS | For all additional terms and conditions and minimum spend, please refer to original booking details.

SUNDAY GROUP MENU

FIORE WATTLE SEED SOUR DOUGH BREAD | COPPER TREE BUTTER

APPETISER

Twice cooked Gruyere souffle, quince, watermelon radish, pomegranate, burnt apple puree

Seared Abrolhos Island scallop, pickled kumquat, Café de Paris butter

Mooloolaba tuna carpaccio, buttermilk ricotta, caper, finger lime, yuzu oil, rye crisp

Western Australia octopus, green romesco, fennel caper salsa, puffed rice, aleppo pepper

Beef tartare, confit egg yolk, beetroot pickled eschalot, crisp Jerusalem artichoke

MAIN COURSE

Dutch cream potato gnocchi, stracciatella, cavolo nero, zucchini, basil, lemon butter sauce

Barramundi, grilled corn, horseradish gremolata, samphire

Roast Grimaud duck breast, sweet & sour grape, radicchio, celeriac cream, jus

Grilled swordfish, Swiss chard, roman bean, tomato chermoula dressing

Beef tenderloin, roasted oyster mushroom, peppercorn sauce

Served with Darling Mill's Farm leaves, maple champagne vinaigrette

DESSERT

Meyer lemon cheesecake, strawberry, rhubarb sorbet

Dark chocolate bavaois, pear compote

Apple treacle cake, brandy crème anglaise, caramelised banana ice cream

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

Individual cheese plate, seasonal chutney, fresh dates, fruit loaf, lavosh

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

Coffee, Tea

****Please note the above menu is subject to seasonal change.**





MENU UPGRADES

CANAPES ON ARRIVAL

Chef's selection canapes, served on arrival: \$20pp **Minimum order for 14 guests.

1x vegetarian, 1x seafood & 1 x meat canape per person

**Dietary requirements catered for separately*

CHILLED CRUSTACEAN TO SHARE

Oysters, Moreton Bay bugs, prawns on ice, mayonnaise, cocktail sauce

Additional course, served prior to appetizers: \$55pp

In replacement of appetizers: \$25pp

OYSTERS

Freshly shucked on ice with eschalot, chive, pinot grigio vinegar

Sydney Rock ½ dozen | \$48 1 dozen | \$96

Pacific ½ dozen | \$45 1 dozen | \$90

ADDITIONAL SIDES

Duck fat chat potatoes | \$17

Cos salad, seaweed furikake, herb yoghurt | \$16

Broccolini, cauliflower, anchovy vinaigrette | \$18

Roast Brussel sprouts, chilli brown butter, dukka | \$17

**We recommend 1 between 4 guests.*

CHEESE TO SHARE

Selection of cheese, served with seasonal accompaniments \$62 per plate

**Recommended one plate between four guests. Chefs selection, 4 types of cheese.*

BEVERAGE

Select beverages for your group from the expertly crafted cocktail list and peruse the Australian wine list to find the perfect pairings to enjoy throughout your meal.

The award-winning wine list has been curated to celebrate the very best of Australian wine. Highlighting producers from boutique makers to some of the country's most iconic bottles, including museum and rare wines.

Complementing the local specialities is an enviable Champagne list led by the House of Perrier-Jouët.

Beverages will be charged on consumption.

[VIEW CURRENT EVENT WINE AND COCKTAIL LIST](#)

**The above beverage list is subject to change.





CELEBRATION CAKES

A Cafe Sydney celebration cake adds the perfect touch to any occasion. Our pastry team offer a selection of beautifully created cakes, each presented with the option of a short, handwritten chocolate message on the plate. *Maximum four words.

Milk Chocolate and Hazelnut Praline Mousse cake

Vanilla, Raspberry and White Chocolate Mousse cake

Vegan Dark Chocolate Mud Cake, Ganache, Berries - (Medium only)

*All three cake options are gluten free

Medium for 6 -10 people: \$95.00 | Large for 10 -16 people: \$140.00

Cakes can be served with or without a candle to suit your celebration, making it a truly memorable experience.

Please note, we require 24 hours notice to prepare your cake.

*Cafe Sydney does not allow cakes to be brought in from outside the restaurant.

THE LOUNGE

Celebrate, network, mingle.

Cafe Sydney Lounge offers a sophisticated and vibrant atmosphere, perfect for hosting guests for arrival drinks and canapes before moving on to the dining room.

A versatile and welcoming space, the lounge features an expansive mirror, which transforms into an illuminated art wall, creating a completely new experience as the sun goes down over the city.

We would be pleased to book a section of our cocktail lounge 30 minutes prior to your reservation seating time.



See you soon.

EVENT ENQUIRY

For availability and further information, please contact Functions and Events
02 8298 0322 | functions@cafesydney.com

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