CAFE SYDNEY

Naan Bread

APPETISER

Twice cooked Gruyere souffle, broad bean, pea, mint, white wine sauce

New Zealand snapper carpaccio, elderflower pickled grape, cucumber, nashi pear, apple dressing *(I)*

Beef tartare, horseradish cream, caper leaf, aged parmesan, tostada

Western Australia octopus, white bean puree, nduja vinaigrette, lemon *(A)*

MAIN COURSE

Cavatelli, asparagus, zucchini flower, pea, samphire, buffalo yoghurt, ricotta salata, chilli oil

Tandoori roasted New Zealand salmon, spinach bhaji, tamarind sauce, pickle cucumber *(I)*

Barramundi, sake steamed clams, asparagus, roman bean, lemon butter sauce *(A)*

200g Beef tenderloin, charred baby leek, caramelised onion cream, red wine jus

Served with seasonal leaves, maple Champagne dressing

DESSERT

Valrhona chocolate tart, chocolate ganache, mandarin sorbet

Lemon curd, shortbread, puffed rice, raspberry, pistachio ice cream

Tonka bean panna cotta, blackberry, meringue, black pepper crumb, finger lime sorbet

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.