

TERRACE FOOD

Marinated olives, focaccia bread /12

Fried zucchini blossoms, ricotta, roasted corn, sweet yellow pepper sauce /6 each

Broad bean & chickpea falafel, tzatziki/16

Croquette de jambon, sauce gribiche, roasted apple puree/18

Fried Pie "chicken, kale, spinach", aioli, sumac/19

Blue cheese, pear, apple and spiced walnut salad/18

Spiced chicken salad, crispy shallots, garlic, Turkish chilli flakes, curry panku crumbs/18

Fries, house-made Spanish seasoning/9

Herb gnocchi, pea and mint puree, mushroom ragu, black pepper, ricotta, romesco sauce/28

Pan seared King prawns, Pernod broth, crumbled feta/25

★ **Steak Sandwich**, slow braised beef, pickles, tomato, aioli and focaccia bread/21

Kingfish ceviche, Ras el hanout, extra virgin olive oil, pomegranate/22

Sydney Rock with lemon herb vinaigrette/4.5 each

Red wine braised octopus a la plancha, chilli threads, beetroot hummus, lemon, toasted chickpea, piment d'espelette/20

Red chermoula calamari, parsley, broccolini, chorizo, saffron cauliflower, garlic sumac/21

Seared scallops, sautéed spinach, za'atar aubergine, bacon, spice reduction/22

Chicken liver and foie gras parfait, grape chutney, cornichons, toasted brioche/21

Truffle goat cheese croquettes, romesco sauce/16

SHARING PLATTERS

All served with olives, za'atar pitta bread

Seafood Mezz Platter/29

Selection of pimiento prawns, octopus, king fish ceviche, calamari and house pickles

Antipasto Platter/42

Selection of cured meats, chicken liver parfait, Fromage D'Affinois, Saint Agur, pear chutney, celeriac remoulade and toasted brioche

Tapas Platter/25

Fried zucchini blossoms, truffle goat cheese, croquette de jambon, falafel, roasted apple, sauce gribiche, tzatziki

TERRACE BEVERAGE

COCKTAILS Signatures

Café del Mar-tini/19
Vodka, Malibu, house pineapple-reduction, lime juice, fresh basil

Espresso Martini/19
Vodka, Kahlua, fresh espresso

Passionfruit Mojito/19
Havana club 3yo, passionfruit puree, lime, sugar

Watermelon Margarita/19
Tequila, Watermelon, agave and lime

Lychee Martini/19
Vodka, St.Germain elderflower liquor, fresh lychee, lime, cranberry juice

Gin Apple Garden/19
Tanqueray gin, apple schnapps, apple juice, lemon and mint

COCKTAILS Classics

Mojito/19
Bacardi, lime, brown sugar, mint

Cosmopolitan/19
Ketel one citreon, Cointreau, lime, cranberry

Caipiroska/19
Vodka, lime, raw sugar

Margarita/19
Jose Cuervo Reposado, Cointreau, lime, sugar

Daiquiri/19
Bacardi Superior, lime juice, sugar

Martini/19
Gin or Vodka, vermouth rinse

SPARKLING *by the glass*

NV Chandon Brut/15

NV Zilzie Prosecco/15

NV Chandon Brut Rose Sparkling/15

CHAMPAGNE *by the glass*

NV Moet Chandon Cuvee Brut/25

WHITE WINE *by the glass*

17 Riot wine Sauvignon Blanc/Adelaide hills/10

17 Cloudy Bay Sauvignon, Marlborough, NZ/15

16 Vine Mind Riesling, Clare Valley, SA/12

16 Tomich Pinot Grigio, Adelaide Hills, SA/10

16 Small Valley Chardonnay, Yarra Valley, VIC/15

ROSE WINE *by the glass*

17 Riot Wine Sangiovese Grenache, McClaren Vale/10

16 Domaine Chandon Pinot Noir Rose, Yarra Valley, VIC /15

RED WINE *by the glass*

16 Small Valley Pinot Noir/15

15 Watson Family Vineyard Cabernet Merlot, Margaret River, WA/10

16 Sons Of Eden Shiraz, Barossa Valley, SA/15

Café del Mar
SYDNEY

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