

# Café del Mar

## TAPAS

Sydney rock or Pacific oysters with lemon herb vinaigrette	4.5ea
Marinated olives, focaccia bread	12
Broadbean, chickpea falafel, tzatziki	16
Fried zucchini blossoms, ricotta, roasted corn, sweet yellow pepper sauce	6ea
Chicken, kale & spinach fried pie, garlic aioli, sumac	19
Croquette de jambon, sauce gribiche, roasted apple puree	18
Truffle goat cheese croquettes, romesco, honey	16

## SALADS

Spiced chicken salad, crispy shallots, garlic, Turkish chilli flakes, curry panko crumbs	18
Blue cheese, pear, apple and spiced walnut salad	18

## ENTREE

Smoked ham and red lentil soup, tomato, caraway seeds, parsley	18
Herb gnocchi, pumpkin purée, mushroom ragu, black pepper, ricotta, romesco sauce	28
Pan seared King prawns, Pernod broth, crumbed fetta	25
Seared scallops, sautéed spinach, za'atar eggplant, bacon, spice reduction	22
Chicken liver and foie gras parfait, grape chutney, cornichons, toasted brioche	21
Red chermoula calamari, parsley, broccolini, chorizo, saffron cauliflower, garlic sumac	21
Red wine braised octopus a la plancha, chilli threads, beetroot hummus, lemon, toasted chickpea, smoked paprika	20
Hiramassa kingfish ceviche, Ras el hanout, extra virgin olive oil, pomegranate, Spanish onion	22

## CHEF TASTING MENU – 65 pp 99 with matched wines

Chef's choice of 5 favourite dishes to share, including signature dessert.

## ANTIPASTO / MEZZE

42

Chicken liver and foie gras parfait, cured meats, Sobrasada, Fromage D Affinois, saint Agur, pear chutney, celeriac remoulade, toasted brioche

## MAINS

Moroccan spiced lamb shank, farro, prunes	38
Pan seared salmon, clams, pancetta, Spanish onion, asparagus, saffron	39
Zuppa de pesce, King prawns, mussels, clams, cod, tomato concasse, parsley	38
350g Rib-eye, café de Paris butter, green beans, hazelnuts	40
Braised beef cheeks, carrot cinnamon jam, couscous, parsnip puree	39
Pomegranate glazed duck breast, salt roasted, broccolini, roasted walnuts, fensenjun reduction	38
Pan-roasted whole Sole, brown butter, parsley, crispy capers, lemon juice	36

## SIDES

Eggplant, buttermilk dressing, pomegranate, black garlic, basil, mint	13
Baby carrots, chickpea, honey, yogurt, pine nuts	13
Brussel sprouts, pancetta, harissa butter, Turkish panko crumbs	13
Cinnamon roasted pumpkin, yoghurt, pine nuts	12

PLEASE ASK ABOUT ANY DIETARY REQUIREMENTS

Menu subject to change based on seasonality and availability of produce

A \$25 Cheeky Lunch Special is available Monday to Friday

Chef's Tasting Menu is not available with any discounts or offers

\*10% service charge applies for groups of 10+, and on Sundays/Public Holidays