

TO START

Olives (v /df/gf/n)	6.5
<i>Marinated arbequina olives, toasted almonds</i>	
Focaccia (df)	9
<i>Freshly baked, whipped garlic</i>	

TAPAS

Scallops and Grana (gf)	14
<i>Scallops, confit garlic butter, aged Grana Padano, salsa criolla</i>	
Carabinero (df /gf)	14
<i>Prawn acevichado, yellow chilli potato, salmon pearls, crispy legs</i>	
Panino	14
<i>Pickled cherry tomatoes, pecorino, briolberico hamche</i>	
Croquetas	14
<i>Jamon serrano, Parmigiano, salsa criolla</i>	
Octopus	16
<i>Grilled skewers, smoked potato fonduta, toasted crumbs</i>	
Buñuelos	16
<i>Balmain Bug fritters, sea lime mayo</i>	
Maizillos (v/gf)	16
<i>Sweet corn tartare, balsamic and orange glaze, Manchego cheese</i>	
Oysters (df /gf)	6/30 12/48
<i>Freshly shucked, red wine mignonette</i>	

SMALL PLATES

Chimichurri Mushrooms (Ve/gf/df)	18
<i>Cauliflower ajillo, puffed black rice</i>	
Burrata (v/gf)	18
<i>Baked pumpkin dip, pickled mustard greens, toasted chilli pepitas</i>	
Semolina Gnocchi (v)	20
<i>Confit garlic, pecorino, truffle crème</i>	
Chicken Pate	22
<i>Pedro Jiménez jelly, scorched pear, mother dough crusts</i>	
E Cozz' (df/gf)	25
<i>Mussels, garlic, white wine, tomato broth</i>	
Torched Ceviche (gf/df)	25
<i>Torched Garfish, confit kumara, toasted corn, pickled onions, tigers' milk, shellfish oil</i>	

ANTIPASTI

Vegetables (v/gf/n)	47
<i>Maizillo sweet corn tartare, pumpkin dip, Arbequina olives and almonds, chimichurri mushrooms, house pickles, ajillo cream, taro chips</i>	
Cured Cuts and Cheese	49
<i>Jamon Iberico, garlic salchichon, Morcon, black olive Manchego, Brillat Savarin white mould, cashel Blue cheese, house pickles, focaccia</i>	

LARGE PLATES

Braised Sugarloaf (gf/v)	28
<i>Goats curds, pearl onions, salted yolk, aged balsamic</i>	
Handmade Tagliatelle	35
<i>Creamed Italian sausage sugo, rapini, pecorino Romano</i>	
Ocean Trout Casserole (gf)	39
<i>Poached fennel, peas, preserved lemon soubise, trout caviar</i>	
Cordero (gf/df)	45
<i>Roasted lamb rump (250gr), Sicilian cacciatora, porcini caramelized parsnip, jus</i>	
Scozzese (gf)	50
<i>Black angus scotch fillet MB4+ (250gr), roasted bone marrow, rustic lemon balm and chive pesto, mash</i>	

TO SHARE:

Grilled Spatchcock (gf)	55
<i>Chicken fat risotto, Grape Must jus, burnt carrots</i>	
Costata (gf/df)	120
<i>Fully organic, pasture fed "Little Joe" Striploin on the bone 800gr MBS 4+, housemade whole grain & pistachio mustard, jus</i>	

SIDES

Fritas (df /v)	13
<i>Potato chips, bravas sauce</i>	
Broccolini (gf/df /Ve)	13
<i>Steamed broccolini, black garlic and eggplant puree, sofrito</i>	
Mixta (gf /v)	13
<i>Mixed leaf salad, pear, pecorino, balsamic honey dressing</i>	
Roasted Brussel Sprouts (gf /df)	14
<i>Sobrasada, toasted pine nuts</i>	

| v/ vegetarian | | gf/ gluten free | | df/ dairy free | | n/ contains nuts | Ve/ vegan |

Our menus are subject to change based on seasonality and availability of ingredients. Please ask about special dietary requirements.

A 10% service charge applies for groups of 10+ and a 1.5% surcharge on all payments by card.

A 10% surcharge applies to Sundays and 12.5% on public holidays..

Café del Mar Sydney is unable to split cheques.