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**TO START**

**Focaccia** – freshly baked, whipped garlic/9 *df*

**Olives** – marinated arbequina olives, toasted almonds/6.5 *v /df/gf /n*

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**TAPAS**

**Scallops and Grana** – Scallops, confit garlic butter, aged Grana Padano, salsa criolla/14 *gf*

**Carabinero** – prawn acevichado, yellow chilli potato, salmon pearls, crispy legs/14 *df /gf*

**Oysters** – freshly shucked, red wine mignonette 6/30 12/48 *df /gf*

**Octopus** – grilled skewers, smoked potato fonduta, toasted crumbs/16

**Buñuelos** – Balmain Bug fritters, sea lime mayo/16

**Panino** – Iberico ham, pickled cherry tomatoes, pecorino, brioche/14

**Croquetas** – jamon serrano, Parmigiano, salsa criolla/14

**Maizillos** – sweet corn tartare, balsamic and orange glaze, Manchego cheese/16 *v/gf*

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**SMALL PLATES**

**Burrata** – baked pumpkin dip, pickled mustard greens, toasted chilli pepitas/20 *v/gf*

**Chimichurri mushrooms** – cauliflower ajillo, puffed black rice/18 *Ve/gf/df*

**Semolina gnocchi** – confit garlic, pecorino, truffle crème/20 *v*

**Chicken pate** – Pedro Jiménez jelly, scorched pear, mother dough crusts/22

**E Cozz'** – mussels, garlic, white wine, tomato broth/25 *df/gf*

**Torched Ceviche** – Torched Garfish, confit kumara, toasted corn, pickled onions, tigers' milk, shellfish oil/25 *gf/df*

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**ANTIPASTI**

**Cured Cuts and Cheese** – Jamon Iberico, garlic salchichon, Morcon, black olive Manchego, "L'extravagant" white mould, cashel Blue cheese, house pickles, focaccia/49

**Vegetables** – maizillo sweet corn tartare, pumpkin dip, Arbequina olives and almonds, chimichurri mushrooms, house pickles, ajillo cream, taro chips/47 *v/gf/n*

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**LARGE PLATES**

**Ocean Trout casserole** – poached fennel, peas, preserved lemon soubise, trout caviar/39 *gf*

**Braised sugarloaf** – goats curds, pearl onions, salted yolk, aged balsamic/28 *gf/v*

**Handmade tagliatelle** – creamed Italian sausage sugo, rapini, pecorino Romano/35

**Cordero** – roasted lamb rump (250gr), Sicilian cacciatora, porcini caramelized parsnip, jus/45 *gf/df*

**Scozzese** – Black angus scotch fillet MB4+ (250gr), roasted bone marrow, rustic lemon balm and chive pesto, mash/50 *gf*

**TO SHARE:**

**Grilled Spatchcock** – chicken fat risotto, Grape Must jus, burnt carrots/55 *gf*

**Costata** – Fully organic, pasture fed "Little Joe" Striploin on the bone 800gr MBS 4+, housemade whole grain & pistachio mustard, jus/120 *gf/df*

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**SIDES**

**Fritas** – potato chips, bravas sauce/13 *df /v*

**Broccolini** – steamed broccolini, black garlic and eggplant puree, sofrito/13 *gf/df /Ve*

**Roasted Brussel sprouts** – sobrasada, toasted pine nuts/14 *gf/df*

**Mixta** – mixed leaf salad, pear, pecorino, balsamic honey dressing/13 *gf /v*

| *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.