

# Café del Mar

SYDNEY

## SOMETHING TO START

Mix of Italian olives, herbs (v/ve/gf/df)	8
Sonoma focaccia, smoked onion butter (v)	14
Charred Padrón peppers, whipped hummus, smoked olive oil (v/ve/gf/df)	22

## TAPAS

Jamon jam doughnut, parmesan cheese, burnt sweet pepper jam (3 pcs)	18
Shitake mushrooms and spring onion skewers, miso cashew cream (3 pcs) (v/ve/gf/df/n)	19
Crispy squid, soft herb salad, red Nahm jim (gf/df)	20
Lightly cured snapper ceviche, green Nahm jim, passionfruit, soft picked herbs (gf/df)	22
Char-grilled octopus, potato mayo, blistered truss tomatoes	23
Burrata, fermented blood plum jam, nduja infused scalded honey	24
Butterflied Mooloolaba king prawns, chorizo butter, charred lime (2 pcs) (gf)	28
Wagyu beef skewers, orange, chili Yuzu, char-grilled peach jam (3 pcs) (gf/df)	28
Half shell Abrolhos Island scallop, nduja hollandaise, crispy chicken skin (3 pcs) (gf)	32

## LARGE PLATES

Spice rubbed roasted cauliflower, toum, green goddess, salt bush (v/ve/gf/df)	42
Grilled spatchcock, blistered grapes, thyme butter glaze, grilled witloof (gf)	46
Market fish of the day (please ask our friendly team for today's fresh selection)	MP
Selected from the paddock, premium Australian beef carefully selected by our chef served with roasted Jerusalem artichokes, celeriac puree and jus (gf)	MP
Half duck, with mandarin chimichurri (gf)	50
Slow roasted lamb shoulder, quince curry sauce, coconut yoghurt (gf/df) (minimum 1kg per order)	64/kg

## SIDES

Patatas Mozárabes, duck fat pimiento mayo (gf)	15
Char-grilled broccolini, orange zest, picked mint, hazelnuts (v/ve/gf/n)	15
Charred corn ribs, nduja butter, lime (gf)	15
Balsamic roasted baby beets, whipped goat's fetta, roast turnips, rye crisps (v)	22

## DESSERTS

Gelato and sorbet selection (please ask our friendly team for our current flavours) (v/gf)	6
Wattleseed Crème Brûlée, Davidson plum gelato (v/gf)	22
S'mores, toasted Madagascar vanilla marshmallow, graham cracker milk gelato, Valrhona caramel chocolate ganache (v)	22
Golden moon, a hand-painted moon of house-made white chocolate, filled with chocolate sponge, cherry compote, nestled in a bed of chocolate and hazelnut soil, melted at your table with warm Chambord anglaise (v,n)	26

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

MP (Market Price). 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 credit surcharge applies.

A 10% surcharge applies to Sundays and 15% on public holidays.