

Café del Mar

SYDNEY

SOMETHING TO START

<i>Warm Italian olives, citrus & herbs (ve, gf, df)</i>	9
<i>Slow-fermented focaccia, smoked onion butter (v)</i>	15
<i>Burrata, nut free basil pesto, pickled green tomato, aged balsamic (v, gf)</i>	25

TAPA

S

<i>Prawn toast, sweet corn, guindilla peppers, chilli-lime aioli (2 pcs) M*</i>	17
<i>Mushroom croquetas, truffle aioli (3 pcs) (v)</i>	17
<i>Anchovy & boquerones tostada, fennel, lemon, fried capers (2 pcs) I*</i>	18
<i>Crispy squid, smoked paprika aioli (gf, df) I*</i>	24
<i>Grilled chorizo, blood plum, poached pear (gf, df)</i>	29
<i>Charred WA octopus, potato mayo, blistered tomatoes (gf) A*</i>	31
<i>Wagyu beef skewers, charred capsicum, jalapeño salsa verde (3 pcs) (gf, df)</i>	34
<i>Half-shell scallops, pea purée, crispy morcilla (3 pcs) (gf) I*</i>	35
<i>Salmon tartare, capers, chives, chilli dressing, gluten-free crackers (gf) M*</i>	38

LARGE

PLATES

<i>Roasted pumpkin, zucchini, chickpeas, garlic toum, seeds & spinach (ve, gf, df, n)</i>	42
<i>Spicy prawns, watermelon, feta, rocket, lemon balsamic (gf, df) I*</i>	45
<i>Pan-fried spatchcock, heirloom tomatoes, garlic toum, rosemary vinaigrette (gf, df)</i>	52
<i>Market fish chef's daily selection (gf) M*</i>	MP
<i>Selected from the paddock, premium Australian beef carefully selected by our chef (gf)</i>	MP

SIDES

<i>Char-grilled broccolini, almonds, citrus balsamic (ve, gf, df, n)</i>	17
<i>Mojo-spiced potatoes, duck fat pimento mayo (gf)</i>	18
<i>Heirloom tomatoes, roasted beetroot, pine nuts, balsamic (v, gf, n)</i>	28

DESSERT

S

<i>Espresso crème brûlée, mascarpone, biscotti (v, gf)</i>	22
<i>S'mores, vanilla marshmallow, milk gelato, Valrhona caramel</i>	24
<i>Sticky date pudding, whisky butterscotch, vanilla ice cream (v)</i>	25
<i>Golden Moon, white chocolate sphere, cherry, hazelnut, Chambord anglaise (v, n)</i>	31

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

Seafood Origin: M*/ mixed origin | I*/ imported | A*/ Australian

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 1.5% surcharge on all payments by card.

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