

# 25th Floor Restaurant



## Entrées

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Chefs daily market soup of the day				\$12
Caesar salad, croutons, egg, prosciutto, anchovies, parmesan				\$14
With chicken				\$18
Herb crumbed Kytren goats cheese with charred eggplant, marinated olives (v)				\$17
Vietnamese beef salad, nuoc cham spicy dressing				\$17
Tempura prawns with watercress & avocado, persevered lemon aioli (g)				\$18
Sydney rock oyster,				
Natural	½ dozen	\$17	one dozen	\$30
Kilpatrick	½ dozen	\$19	one dozen	\$33

## Sandwiches

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Quarter pounder beef burger with cheese, pickles & onion				\$18
Steak sandwich on Panini bread with onion jam, mushrooms, BBQ sauce				\$19
Club sandwich				
with smoked chicken, fried egg ,bacon, lettuce, mayonnaise & tomato				\$17
Toasted chicken sandwich with avocado, Spanish onion, tomato mayonnaise				\$15

## Pasta & light meals

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Wild mushroom & ricotta tortellini with a garlic & spinach cream sauce (v)				\$18
Penne with char grilled vegetables, olives, basil & tomato sauce (v)				\$15
Spaghetti bolognese				\$15
Ricotta & spinach cannelloni with small Greek salad (v)				\$18
Indian butter chicken with rice & Naan bread				\$22
Hoikkien Noodles with stir-fry vegetables & tofu				\$15
With marinated chicken				\$19

## Mains & Grill

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Sydney's market grilled fish fillet of the day	\$30
Roasted lamb rump on potato puree with baby vegetables & redcurrant sauce (g)	\$29
Lemon & thyme chicken breast, greens, crushed potatoes & pink peppercorn sauce (g)	\$29
Fish and chips with lemon and classic Tartare sauce	\$22

### Grill

Australia's finest grass fed beef (g)

*Served with gratin potatoes, snow peas, mushrooms & red wine or peppercorn sauce*

300g Scotch fillet	\$32
300g T-bone	\$32
250g sirloin	\$32
250g tenderloin	\$42

## Sides

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French fries with garlic aioli	\$6
House salad	\$8
Potato purée infused with garlic	\$7
Asian greens	\$7

## Desserts

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Chocolate crème Brulee, tuille biscuit	\$12
Summer berry pudding with vanilla bean ice cream	\$12
Flourless chocolate cake, praline ice cream (g)	\$12
Triple chocolate mousse torte with pure cream	\$12
Selection of ice creams & sorbets	\$11
Australian cheese plate with chutney and lavosh	\$15

*v - vegetarian      g - gluten free*