

## a la carte menu

for tables up to 14 guests

available lunch and dinner Wednesday – Sunday

### entrees

coffin bay pacific oysters natural, wasabi flying fish roe vinaigrette	each 3.0 / ½ doz. 16.00 / 1 doz. 30.00
ceviche of sea perch, scallops & salmon, roasted capsicum sauce, croustillant	15.50
seared scallops, cauliflower puree, crispy serrano ham, parsley coulis	15.50
grilled yamba king prawns, saffron risotto	22.50
homemade potato gnocchi, porcini mushroom & herb essence	e 13.50 m 22.50
twice baked goats cheese soufflé, broad beans, warm tomato salsa	17.50
quail, speck & puy lentils, white roasted garlic froth	18.50

### bruschettas

*on italian wood fired sourdough bread, ideal to share as a starter*

pomodori: vine ripened tomatoes, basil, olive oil, balsamic, touch of parmesan	10.50
kervella: goat cheese, vine ripened tomato salsa	12.50
salmon: smoked salmon, seasoned sour cream, onions, capers	13.50
aussie: crispy bacon, tomatoes, mozzarella cheese	12.50

### salads & sides

baby spinach salad, roasted pumpkin, beetroot, goats cheese, pine nuts, spanish onion	14.50
mixed salad	9.50
chips / cajun spiced crispy chats potatoes / mashed potatoes / vegetables	6.50
sourdough bread, olive oil, balsamic vinegar, daily dip	5.00

# Ceviche

RESTAURANT

## mains

flathead fillet in crispy tempura batter, chips, salad, house tartare sauce	22.50
slow cooked petuna ocean trout, wasabi mashed potatoes, steamed gai larn, soy & lime beurre blanc	31.50
piri piri spiced free range chicken breast, fresh pappardelle, spinach & pine nut cream	28.50
crispy duck, garlic thyme roasted brown pear, port glaze	31.50
veal fillet wrapped in prosciutto, soft polenta, grilled zucchini, spiced jus	31.50
cowra lamb loin, roesti potatoes, vegetable ragu	31.50

## from the grill

***our steaks are premium quality, a minimum of 150 days grain fed and aged to perfection***

prime fillet of beef (300 g)	34.50
dry aged rib eye fillet (450g)	42.50
new york cut sirloin steak (320g)	31.50

***all steaks are served with seasonal vegetables, caramelized onions and your choice of sauce:  
creamy green peppercorn and bacon sauce | whole grain mustard sauce | béarnaise sauce***

## desserts

***all our desserts and ice creams are made on the premises***

home made sorbet, brandy snap, seasonal fruits, raspberry coulis	12.50
espresso crème brulee with biscotti	12.50
grand marnier soufflé, vanilla bean & orange ice cream ( <i>allow 15 minutes</i> )	14.50
sticky date pudding, toffee sauce, vanilla bean ice-cream	12.50
warm chocolate fondant, baileys anglaise ( <i>allow 15 minutes</i> )	14.50
ceviche's cheese plate ( <i>ask for daily selection</i> )	18.50

**Chef: Niklas Eberhardt**

3% Surcharge Amex & Diners cards  
10% Surcharge on Sundays & Public Holidays

Ceviche Restaurant 56 Carr Street Coogee NSW 2034  
02 9315 8811 [office@ceviche.com.au](mailto:office@ceviche.com.au)  
[www.ceviche.com.au](http://www.ceviche.com.au)