

## Dish, a Restaurant – Novotel Sydney on Darling Harbour



### Starters

Mixed breads with virgin olive oil and aged balsamic.	7.0
Soup of the day.	12.5
Grilled vegetable torte on a balsamic reduction served with a goats cheese stuffed tempura zucchini flower.	16.5
Fresh baby squid with a light fish mousse filling served on a basil tomato puree and topped with a salad of fennel & loose herbs.	17.5
Sydney rock oysters taken from the shell and warmed in a pernod dill sauce, topped with herbed breadcrumbs & served with grilled sour dough.	19.0
Warm lamb fillet with baby beets on a mint scented pea puree with layered goat cheese, semidried tomato and filo pastry topped with snow pea tangles.	18.5
Smoked potato, garlic and rosemary ravioli tossed in extra virgin olive oil served with crispy celery leaves & parmesan brittle.	17.5

### Main course

Pork fillet Oven roasted and served with a warm spring vegetable salad, sautéed mushrooms, herb polenta & roquefort blue.	32.0
Classic fish and chips Freshly beer battered and served on chunky chips using the market catch of the day.	31.5
Long bone rack of lamb Roasted medium & served with a kipfler potato and carrot confit, sautéed baby onions & port wine jus.	40.0
Spring chicken fillet Rolled & stuffed with a swiss chard, pistachio and chicken mousse served with parsnip puree, chervil sprigs & a medley of vegetables	33.0
Market Fish Grilled catch with blackened lemon on a bed of thin rice noodles with wilted bok choy, a crispy wonton & ginger broth.	31.5

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**Beef**

200gm Fillet of Aged Beef 38.0

300gm Black Angus Sirloin 37.0

350gm Rib Eye on the bone 40.0

Your choice of sauce/butter and one accompaniment;

Pomme puree, Layered potato terrine or Chunky chips.

Lemon thyme garlic butter, Red wine jus or Port wine jus.

**Sides** 7.0

Chunky fries tossed in rosemary salt.

Steamed crisp green beans, olive oil & maldon sea salt.

Ox heart tomato salad with fresh oregano & olive oil.

Spinach, rocket and parmesan salad with fresh herb dressing.

**Desserts**

Steamed citrus pudding with butterscotch ice cream & warm orange sauce. 15.5

Macerated pineapple with a mango cream, chilli passion fruit sorbet & rich blood orange segments. 15.5

Honey and coconut bavarois with a light vanilla biscuit & fresh berries. 15.5

Chocolate brulee with a strawberry and chocolate tier. 15.5

Strawberry cointreau sorbet on a bed of fresh summer berries soaked in champagne sugar syrup. 15.5

Cheeses served by portion

Roquefort 60 gms French 23.0

Taleggio 120gms Italian 18.0

Willow Grove Cheddar 120gms Australian 18.0

All come accompanied by strawberry muscatel, quince paste & lavosh