

TO START

Olives (v/df/gf/ve)	7
<i>Mix of Italian olives, herbs</i>	
Focaccia (v)	10
<i>Homemade focaccia bread, served with cured butter, confit garlic dip</i>	

TAPAS

Charcoal Polenta (v/gf/n)	12
<i>Crispy charcoal polenta, red capsicum, smoked almond, stracciatella cheese</i>	
Croquetas	14
<i>Jamon serrano, Nduja, tomato salsa</i>	
Beef Tartare	16
<i>Tajima grass fed steak MB4+, parsley, cornichons, Suehiro, Dijon mustard, chives, crispy Kimm Bugak</i>	
Calamaretti	27
<i>Flash fried baby squid, prawns, zucchini, parsley, citrus smoked aioli</i>	
King Prawns (gf)	27
<i>Cured butter, preserved lemon, fresh chilli</i>	
Scallops (gf)	28
<i>Fresh Victorian scallops, dry guanciale, Parmigiano Reggiano cheese, lemon dressing, fresh chilli</i>	
Oysters (df /gf)	6/30 12/48
<i>Freshly shucked, salsa criolla, Moroi Jozo</i>	

SMALL PLATES

Burrata (v/gf/n)	22
<i>Hand craft Burrata cheese, warm beetroot vincotto, salt bush, pistachio, onion ash, butterscotch butter</i>	
Potato Gnocchi (v)	24
<i>Pomodorini tomato, fior di latte cheese, burratina cheese, basil</i>	
Cozze	24
<i>XL New Zealand black mussels, confit garlic, Arrabiata sauce, Nduja, grilled focaccia bread</i>	
Panzanella (v)	26
<i>Bread croutons, heirloom tomatoes, smoked buffalo mozzarella cheese, basil, 18-month barrel aged balsamic vinegar</i>	
Octopus (gf)	32
<i>Octopus tentacles, pan fried potatoes, salsa verde, crispy basil</i>	
Crudo (gf/df)	42
<i>Blue fin Tuna and King Fish sashimi medley, fermented chilli, herbs, finger lime caviar, crispy Tuscan kale</i>	

ANTIPASTI

Vegetables Board (v)	45
<i>Grilled zucchini and eggplant, mixed olives, roasted capsicum, burratina, Lavosh, sundried tomatoes, grissini, cornichons, radish, pepper drops, hummus dip</i>	
Cured Cuts and Cheese Board	69
<i>Prosciutto 18 months, Wagyu Bresaola, spicy salami, grissini, chicken pate, cornichons, Lavosh, burratina cheese, chef selection of 3 cheeses</i>	

LARGE PLATES

Pappardelle Pesto (v/n)	32
<i>Homemade fresh pasta, arugula & basil pesto, stracciatella cheese, crispy shallots</i>	
Cauliflower Blossom (v)	34
<i>Battered cauliflower, salsa verde, confit garlic, medley cherry tomatoes, fresh basil, goat curd, eggplant puree</i>	
Ocean Trout Casserole (gf)	37
<i>Shaved fennel, green beans, lemon sauce, salmon pearls</i>	
Pescado Del Dia (fish of the day) (gf)	42
<i>Pan fried fish of the day, cherry tomatoes, fresh oregano, garlic, fermented chilli, verjuice, cos heart lettuce</i>	
Cordero (gf)	43
<i>Rump cap lamb (250gr), biquinho pepper, pearl couscous</i>	
Spatchcock (gf)	45
<i>Chargrilled whole spatchcock, crispy shallots, Calabrian chilli, buttery carrot puree</i>	
Tajima Sirloin Grass Fed MB6+ (gf/df)	49
<i>Tajima Sirloin grass fed MB6+ (250gr), beef jus, Pilaca, fresh Arugula, biquinho peppers</i>	
Ribeye On The Bone MB4+ (gf/df)	57
<i>Ribeye on the bone MB4+ (400gr), beef jus, duck fat potatoes</i>	
TO SHARE:	
Porchetta (df/gf)	110
<i>Crispy pork belly (1kg), baby potatoes, vegan truffle aioli</i>	
T-Bone Steak (df/gf)	219
<i>T-bone Portoro steak MB4+ (1kg), beef jus, Pilaca, gremolata dressing</i>	

SIDES

Fritas (gf/v)	15
<i>Potato chips, roasted garlic aioli</i>	
Broccolini (v/df /ve)	15
<i>Pan fried with garlic, chilli, parsley, mint, pangrattato</i>	
Kipfler Potatoes (v/gf)	15
<i>Kipfler potatoes, Pecorino Romano cheese, rosemary</i>	
Leaves Salad (gf/v)	16
<i>Petite bouche mix, endives, balsamic vinegar, aged ricotta</i>	
Cabbage Salad (gf/v/n)	16
<i>Golden sultanas, parsley, mint, walnuts, parmesan cheese</i>	

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

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 12.5% on public holidays..

Café del Mar Sydney is unable to split cheques.