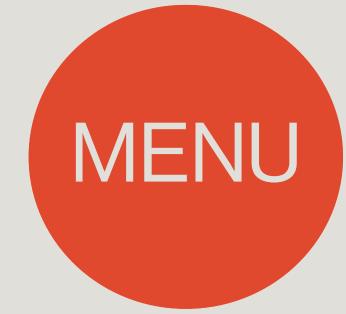


SUNDAY7 SEPTEMBER 2025

MISC. PARRAMATTA PARK, PARRAMATTA 2150 NSW



BREAKFAST

set menu \$55 pp

WOOD-FIRED PITA BREAD house-made, EVOO

+ French Onion Butter	V	+5
+ Green Chilli Parmesan Butter	V	+5
+ Black Garlic & Truffle Butter	V	+5

SOURDOUGH whipped butter

FRESH TOMATO salted onion, olive oil, parsley

PICKLED CUCUMBER parsley oil, fetta

SMOKED LABNEH dill cucumbers VGF

WHITE BEAN HUMMUS carrot pesto, lemon oil

MUSHROOMS braised, zhoug salsa

AVOCADO smashed, lemon, Aleppo

MISC. scrambled eggs

BACON hickory smoked **OR**

SUJUK spiced lamb sausage

HOT CAKE chocolate ganache, oreo crumble, pistachio paste

breakfast KIDS

set menu \$35 per child

BERRIES & VANILLA YOGHURT vanilla yoghurt, blueberries, strawberries & blackberries

SCRAMBLED EGGS ON TOAST two eggs scrambled, sourdough toast, butter

HOT CAKE maple syrup, whipped butter

Children 2-10 years of age.

LUNCH

set menu \$95 pp

WOOD-FIRED PITA BREAD house-made, EVOO

+ French Onion Butter V +5 + Green Chilli Parmesan Butter V +5

+ Black Garlic & Truffle Butter V +5

SOURDOUGH whipped butter

SMOKED LABNEH dill cucumbers V GF

WHITE BEAN HUMMUS carrot pesto, lemon oil

DELIPLATE

MORTADELLA LPS Quality Meats PROSCIUTTO Don Romeo

Or

BASTURMA Manchego, pickles, olive oil

OLIVES HOUSE MARINATED oregano, chilli, lemon VE GF

BURRATA beetroot relish, parsley oil VGF

DOBBERS CARROT raw marinated carrots, orange, white balsamic, mascarpone,

chervil VGF

GNOCCHI ALFREDO parmesan, black pepper, aged balsamic **LAMB SHOULDER** minted labneh, salted cucumber, parsley, onion, zhoug

CHIPS crack salt VE

BABY COS cucumber, onion, lemon, poppy seed dressing VE GF

TIRAMISU mascarpone, brown butter tuile

+ add on 300G TRUE NORTH WAGYU STRIPLOIN MBS6+ mushroom sauce GF



lunch KIDS

set menu \$65 per child

PITA, HUMMUS & VEGES wood-fired pita bread, celery & carrot sticks, white bean hummus

KIDS SCHNITZEL chips, lettuce wedge, tomato sauce Or KIDS RED SAUCE PASTA penne pasta

VANILLA ICE-CREAM SUNDAE whipped cream, chocolate sauce

Children 2-10 years of age.

MISC.
PARRAMATTA

SUNDAY 7 SEPTEMBER 2025

DINNER

set menu \$95 pp

WOOD-FIRED PITA BREAD house-made, EVOO

+ French Onion Butter
+ Green Chilli Parmesan Butter
+ Black Garlic & Truffle Butter
V +5
V +5

SOURDOUGH whipped butter

SMOKED LABNEH dill cucumbers V GF

WHITE BEAN HUMMUS carrot pesto, lemon oil

DELIPLATE

MORTADELLA LPS Quality Meats PROSCIUTTO Don Romeo

Or

BASTURMA Manchego, pickles, olive oil

OLIVES HOUSE MARINATED oregano, chilli, lemon

VE GF

BURRATA beetroot relish, parsley oil

V GF

BURRATA beetroot relish, parsley oil **DOBBERS CARROT** raw marinated carrots, orange, white balsamic, mascarpone,

chervil

GNOCCHI ALFREDO parmesan, black pepper, aged balsamic **LAMB SHOULDER** minted labneh, salted cucumber, parsley, onion, zhoug

CHIPS crack salt

BABY COS cucumber, onion, lemon, poppy seed dressing VE GF

TIRAMISU mascarpone, brown butter tuile

+ add on 300G TRUE NORTH WAGYU STRIPLOIN MBS6+ mushroom sauce GF



dinner KIDS

set menu \$65 per child

PITA, HUMMUS & VEGES wood-fired pita bread, celery & carrot sticks, white bean hummus

KIDS SCHNITZEL chips, lettuce wedge, tomato sauce Or KIDS RED SAUCE PASTA penne pasta

VANILLA ICE-CREAM SUNDAE whipped cream, chocolate sauce

Children 2-10 years of age.

