

WELCOME TO **MISC.** YOUR NEIGHBOURHOOD MEETING PLACE. WHETHER CAREFULLY
SELECTED OR HAPHAZARDLY COLLECTED, **MISC.** APPROACHES LIFE WITH THE BELIEF
THAT THINGS 'OF MIXED CHARACTER' TELL THE BEST STORIES AND MAKE THE MOST
MEMORABLE EXPERIENCES. BREAK SOME BREAD, ORDER A BIT OF THIS, ADD A BIT OF
THAT, DRINK SOMETHING AND TOGETHER WE WILL LET THE GOOD TIMES ROLL.

WWW.

INSTAGRAM

MISCPARRAMATTA.COM.AU
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MISC.PARRAMATTA

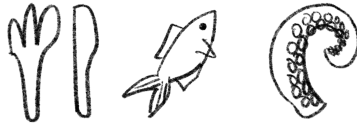
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MISC. KITCHEN TEAM



Daniel 'Dobbers' Dobra

Executive Chef



Diogo de Mello Rodrigues

Head Chef

Team Members:

Abhay L.

Christine L.

Diana L.

Shiela Mae Q.

Sherell S.

Milan K.

Natalie R.

Niraj Rana B.

Vincentius Joseph T.

Vitaly F.



MISC. FEED ME MENU

95 PER PERSON (MINIMUM OF 2)

CRISPY TUNA raw tuna, crispy rice cake, seaweed tartare GF DF

ARANCINI PIZZAIOLA parmesan fondue

WOOD-FIRED PITA BREAD house-made, EVOO

+French Onion Butter V +5

+ Green Chilli Parmesan Butter V +5

+ Black Garlic & Truffle Butter V +7

OLIVES house marinated, oregano, chilli, lemon VE GF

WHITE BEAN HUMMUS carrot pesto, lemon oil VE GF DF

SMOKED LABNEH dill cucumber V GF

CHOICE OF ONE PASTA:

BAKED RIGATONI mushroom ragu, Fiore Di Latte, parmesan, smoked mascarpone

GNOCCHI ALFREDO parmesan, confit garlic, butter, aged balsamic V

PRAWN SPAGHETTINI fermented chilli butter, chive

LAMB SHOULDER minted labneh, salted cucumber, parsley, onion, zhoug,
flatbread

ICEBERG cucumber, onion, lemon & poppy seed dressing GF VE

CHIPS crack salt VE

TIRAMISU mascarpone, brown butter tuile

The Feed Me Menu is available for a minimum of 2 guests. All guests at the table must participate in the set menu, regardless of table size. No substitutions or modifications are available. Dietary requirements must be communicated in advance and will be accommodated where possible. The menu is designed to be shared, ensuring the full experience of our curated selection.



A BIT TO SNACK...

OYSTERS w mignonette	GF DF	6 each
ARANCINI PIZZAIOLA parmesan fondue		7 each
CRISPY TUNA raw tuna, crispy rice cake, seaweed tartare	GF DF	9 each
SPANNER CRAB RILLETTE fried sourdough, bread and butter pickles	DF	9 each
CEVAPI SKEWER sugo, parmesan, aleppo pepper		9 each
PRAWN COCKTAIL cocktail sauce, aleppo pepper		11 each

A BIT OF THIS...

WOOD-FIRED PITA BREAD house-made, EVOO		10
+ French Onion Butter	V	+5
+ Green Chilli Parmesan Butter	V	+5
+ Black Garlic & Truffle Butter	V	+7
OLIVES house marinated, oregano, chilli, lemon	VE GF	14
WHITE BEAN HUMMUS carrot pesto, lemon oil	VE GF DF	15
SMOKED LABNEH dill cucumber	V GF	15
STRACCIATELLA crack sauce, spring onion, yuzu sesame		16
MORTADELLA LPS Quality Meats.	GF DF	16
PROSCIUTTO Levoni Sand Danielle 18 Month	GF DF	21
BASTURMA Air-dried cured beef	GF DF	19
BURRATA spiced beetroot relish, parsley oil	GF	24
GRILLED SAGANAKI aleppo honey, wild oregano, lemon	GF	27
CAESAR SALAD crouton, parmesan, soft egg, caesar dressing		26
BEEF TARTARE horseradish, yuzu soy, soft egg yolk, rice cracker	GFDF	26
RAW TUNA minted peas, fajmak, pickled chilli, parsley	GF DF	28
GRILLED OCTOPUS sundried tomato toum, potato, smoked pepper oil	GF DF	27
EGGPLANT PARMIGIANA sugo, basil, parmesan, stracciatella	V	25

A BIT OF THAT

BAKED RIGATONI	mushrooms, Fiore Di Latte, parmesan, smoked mascarpone	37
GNOCCHI ALFREDO	parmesan, confit garlic, butter, aged balsamic	V 37
PRAWN SPAGHETTINI	fermented chilli butter, chive	39

A BIT MORE

CRUMBED CHICKEN CUTLETS	sweet & sour peppers, rocket, parmesan, aioli,	37
HALF ROAST CHICKEN	porcini sauce, pickled celeriac	GF 40
MARKET FISH FILLET	preserved lemon vinaigrette, capers, dill, pickles	DF GF 44
LAMB SHOULDER	minted labneh, cucumber, parsley, onion, zhoug, flatbread	52/96
300G TRUE NORTH WAGYU STRIPLOIN MBS6+	pepper sauce	GF 64

A BIT ON THE SIDE

ICEBERG LETTUCE	cucumber, onion, lemon & poppy seed dressing	DF GF V 14
CHIPS	crack salt	DF V 14
DUCK FAT POTATOES	rosemary, garlic	18
ROASTED BROCCOLINI	vincotto, roasted hazelnuts	GF DF VE 16
DOBBERS CARROTS	raw marinated carrots, labneh, spices, pepita, sesame	GF 18

A BIT SWEET

MISC. CHOCOLATE CAVIAR	textures of milk & dark chocolate	27
TIRAMISU	mascarpone, brown butter tuile	18
BURN'T CHEESECAKE	lemon curd, white chocolate, olive oil	20
PISTACHIO LAVA CAKE	vanilla ice-cream	20
RUM BABA	sticky date sauce, sour cream parfait	18
COCONUT SORBET	caramel shaved pineapple, vanilla olive oil, kaffir lime	VE GF 17

GET CONNECTED



PLEASE NOTE: Although great care is taken when preparing your food, take extra caution if you have severe allergies. We are unable to guarantee the absence of nut, egg, wheat, seeds and other allergens in our kitchen.

Please mention any dietary requirements or allergies to staff. We kindly request no substitutes or alterations to the menu, thank you.

Sorry, no split bills.

1.5% surcharge on all cards

10% surcharge on weekends

15% surcharge on public holidays