

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  
(AT)

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.





## A BIT SWEET

<b>MISC. CHOCOLATE CAVIAR</b>	textures of milk & dark chocolate	27
<b>TIRAMISU</b>	mascarpone, brown butter tuile	18
<b>BURN'T CHEESECAKE</b>	lemon curd, white chocolate, olive oil	20
<b>PISTACHIO LAVA CAKE</b>	vanilla ice-cream	20
<b>RUM BABA</b>	sticky date sauce, sour cream parfait	18
<b>COCONUT SORBET</b>	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