

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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LOOKING TO HOST SOMETHING WITH **A BIT MORE MAGIC?**



SCAN TO DISCOVER **WHY YOUR NEXT EVENT BELONGS AT MISC.**





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*)

RAW TUNA crispy rice cake, seaweed tartare GF DF

SPANNER CRAB RILLETTE fried sourdough, bread and butter pickles DF

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
RAW TUNA crispy rice cake, seaweed tartare	GF DF	8 each
SPANNER CRAB RILLETTE fried sourdough, bread and butter pickles	DF	8 each
CEVAPI SKEWER sugo, parmesan, aleppo pepper		9 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

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 pickled apricot, aleppo honey	GF	22

BEEF TARTARE horseradish, yuzu soy, soft egg yolk, rice cracker	GF DF	26
RAW TUNA minted peas, fajmak, pickled chilli, parsley	GF DF	28
GRILLED OCTOPUS braised white beans, sujuk, salsa verde	GF DF	27

A BIT OF THAT...

EGGPLANT PARMIGIANA sugo, basil, parmesan, stracciatella	V	25
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A BIT OF THAT ... cont.

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 CUTLET sweet & sour peppers, rocket, parmesan, lemon		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
ROAST GREEN BEANS roasted hazelnuts & hazelnut dressing	GF DF V	16
DOBBERS CARROTS raw marinated carrots, orange, white balsamic, mascarpone, chervil	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
CHOCOLATE LAVA CAKE vanilla ice-cream, Pistachio Papi		20
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