

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.

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INSTAGRAM

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## MISC. KITCHEN TEAM

### **Team Members**

Abhay L.  
Christine L.  
Diana L.  
Eddie F.  
Ehman Roi B.  
John Allan V.  
Jose Jamie L.  
Luke H.  
Rikesh Giri  
Shiela Mae Q.  
Sherell S.  
Milan K.  
Natalie R.  
Vincentius Joseph T.



# MISC. FEED ME MENU

95 PER PERSON (MINIMUM OF 2)

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

**TRUFFLE ARANCINI PORCINI** cheese fondue, parmesan HV

**STONE-FIRED PITA BREAD** house-made, EVOO HV

+ French Onion Butter	V GF H	+5
+ Black Garlic & Truffle Butter	V GF H	+7
+ Hot Honey Butter	V GF H	+5
+ Garlic Herb Butter	V GF H	+5

**OLIVES** house marinated, oregano, chilli, lemon H V EG F

**CHICKPEA HUMMUS** ajvar, lemon oil HV V EG F DF

**SMOKED LABNEH** tomato ezme, olive oil HV GF

## CHOICE OF ONE PASTA:

**BAKED RIGATONI** alcohol free vodka sauce, ricotta, sugo, pomodoro HV

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

**RADIATORI CARBONARA** cracked pepper, sujuk, pecorino romano H

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

**LEAF SALAD** radicchio, gem lettuce, orange, fennel, vinaigrette HV GF

**SHOESTRING FRIES** crack salt V DF

**TIRAMISU** mascarpone, brown butter tuile V

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...

<b>OYSTERS</b> w lemon mignonette	H G F D F	6 each
<b>OYSTERS SALMON CAVIAR</b> chilli, buttermilk	H G F	7 each
<b>TRUFFLE ARANCINI PORCINI</b> cheese fondue, parmesan	H V	7 each
<b>CRISPY TUNA</b> raw tuna, crispy rice cake, seaweed tartare	H G F D F	9 each
<b>SPANNER CRAB RILLETTTE</b> fried sourdough, bread and butter pickles	H D F	9 each
<b>PRAWN COCKTAIL</b> cocktail sauce, Aleppo pepper	H G F	11 each
<b>TARAMASALATA CROSTINI</b> salmon caviar, cucumber, sesame, fried bread	H	10 each
<b>WAGYU BEEF ROLL</b> green pepper relish, toasted milk bread, aged balsamic	H	12 each
<b>BAKED SCALLOPS</b> Albrohos WA, house XO	H G F	13 each

## A BIT OF THIS...

<b>STONE-FIRED PITA BREAD</b> house-made, EVOO	H V	12
+ French Onion Butter	V G F H	+5
+ Black Garlic & Truffle Butter	V G F H	+7
+ Hot Honey Butter	V G F H	+5
+ Garlic Herb Butter	V G F H	+5
<b>OLIVES</b> house marinated, oregano, chilli, lemon, orange	H V V E G F D F	14
<b>CHICKPEA HUMMUS</b> ajvar, lemon oil	H V V E G F D F	15
<b>SMOKED LABNEH</b> tomato ezme, olive oil	H V G F	15
<b>STRACCIATELLA</b> crack sauce, spring onion, yuzu sesame	H V	18
<b>MORTADELLA</b> La Fattoria	G F D F	18
<b>PROSCIUTTO</b> Levoni Sand Danielle 18 Month	G F D F	21
<b>WAGYU BRESAOLA</b> La Fattoria	H G F D F	21
<b>BURRATA</b> semi-dried tomato fondue, aged balsamic	H V G F	24
<b>GRILLED SAGANAKI</b> Aleppo honey, wild oregano, lemon	H V G F	27
<b>PRAWN TOAST</b> crumpets, shallot mayo, bottarga, bonito	H	26
<b>CAESAR SALAD</b> crouton, parmesan, soft-egg emulsion, caesar dressing, sujuk.	H	25
+ Crumbed Chicken Cutlet	H	12
<b>BEEF TARTARE</b> horseradish, yuzu soy, soft egg yolk, rice cracker	H G F D F	28
<b>KINGFISH TARTARE</b> eschallots, Champagne, avocado, cucumber	G F D F	28
<b>GRILLED OCTOPUS</b> romesco, potato, onion, parsley oil	H G F D F	27
<b>EGGPLANT PARMIGIANA</b> sugo, basil, parmesan, stracciatella	V	27

## A BIT OF THAT

<b>BAKED RIGATONI</b>	alcohol free vodka sauce, ricotta, sugo, pomodoro	H	V	38
<b>GNOCCHI ALFREDO</b>	parmesan, confit garlic, butter, aged balsamic	V		38
<b>PRAWN &amp; CRAB AGNOLOTTI</b>	lemon butter sauce, chilli oil, pangrattato, chives	H		42
<b>RADIATORI CARBONARA</b>	cracked pepper, sujuk, pecorino romano	H		38

## A BIT MORE

<b>CRUMBED CHICKEN CUTLETS</b>	sweet & sour peppers, rocket, parmesan, aioli	H		38
<b>HALF ROAST CHICKEN</b>	honey mustard sauce, pickled onions, herbs	H	GF	41
<b>MARKET FISH FILLET</b>	puttanesca, capers, olives, confit garlic	H	GF DF	44
<b>LAMB SHOULDER</b>	minted labneh, cucumber, parsley, onion, zhoug, flatbread	H		56/98
<b>300G WESTHOLME WAGYU STRIPLOIN MBS4-4+</b>		H	GF DF	66
	+ Diane Sauce		GF	8
	+ Chimichurri		H V GF DF	8

## A BIT ON THE SIDE

<b>LEAF SALAD</b>	radicchio, gem lettuce, orange, fennel, vinaigrette	H	V GF	15
<b>SHOESTRING FRIES</b>	crack salt	H	V DF	14
<b>SEASONAL VEGETABLES</b>	green goddess dressing, herbs	H	V GF	15
<b>MISC. TOMATOES</b>	basil oil, oregano, semi-dried tomatoes, balsamic	V	GF DF	16
<b>CUCUMBERS</b>	condimento balsamic, coconut ranch dressing, dill	H	V GF DF	15
<b>DUCK FAT POTATOES</b>	confit garlic, rosemary	H	DF	16

## A BIT SWEET

<b>MISC. BLACK FOREST CAVIAR</b>	textures of chocolate, cherry pearls	H	V	27
<b>TIRAMISU</b>	mascarpone, brown butter tuile	V		19
<b>BURN'T CHEESECAKE</b>	lemon curd, white chocolate, olive oil	H	V	20
<b>PISTACHIO LAVA CAKE</b>	vanilla ice-cream	H	V	21
<b>RUMBABA</b>	sticky date sauce, sour cream parfait	V		18
<b>COCONUT SORBET</b>	caramel shaved pineapple, vanilla olive oil, kaffir lime	H	V E GF	18

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