

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.

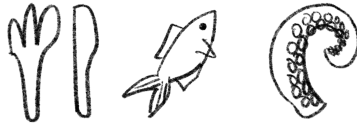
INSTAGRAM

MISCPARRAMATTA.COM.AU
(AT)

MISC.PARRAMATTA

M I S C.





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	H V

STONE-FIRED PITA BREAD house-made, EVOO		H V
+ 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 E GF
CHICKPEA HUMMUS ajvar, lemon oil	H V V E GF DF
SMOKED LABNEH tomato ezme, olive oil	H V GF

CHOICE OF ONE PASTA:

BAKED RIGATONI alcohol free vodka sauce, ricotta, sugo, pomodoro	H V
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, zhough, flatbread	H
--	---

LEAF SALAD radicchio, gem lettuce, orange, fennel, vinaigrette	H V 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...

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

A BIT OF THIS...

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

A BIT OF THAT

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

A BIT MORE

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

A BIT ON THE SIDE

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

A BIT SWEET

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