

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

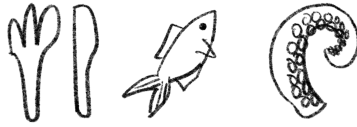
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MISC. KITCHEN TEAM

A stylized, handwritten signature in black ink, consisting of several loops and a long horizontal stroke.

Matthew Laina
Head Chef

Team Members

Abhay L.
Diana L.
Ehman Roi B.
John Allan V.
Jethro R.
Shiela Mae Q.
Sherell S.
Milan K.
Natalie R.
Vincentius Joseph T.

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

MISC. FEED ME MENU

99 PER PERSON (MINIMUM OF 2)

CRISPY TUNA raw tuna, crispy rice cake, seaweed tartare	H DF
TRUFFLE ARANCINI PORCINI cheese fondue, parmesan	HV

STONE-FIRED PITA BREAD house-made, EVOO	HV
+ French Onion Butter	V GF H +6.50
+ Black Garlic & Truffle Butter	V GF H +7.50
+ Hot Honey Butter	V GF H +6.50
+ Garlic Herb Butter	V GF H +6.50

OLIVES house marinated, bay leaf, chilli, orange	H VE GF
CHICKPEA HUMMUS ajvar, lemon oil	HV VE GF 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	HV
PRAWN MAFALDE prawns, tomato sugo, chilli, pangrattato, chives	H

LAMB SHOULDER minted labneh, salted cucumber, parsley, onion, zhough, flatbread	H
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LEAF SALAD radicchio, gem lettuce, orange, fennel, vinaigrette	HV GF
SHOESTRING FRIES crack salt	V DF

TIRAMISU mascarpone, Kahlúa, savoiardi	V
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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	H GF DF	8 each
TRUFFLE ARANCINI PORCINI cheese fondue, parmesan	H V	9 each
CRISPY TUNA raw tuna, crispy rice cake, seaweed tartare	H DF	13 each
TARAMASALATA CROSTINI salmon caviar, cucumber, sesame, fried bread	H	11 each
WAGYU BEEF ROLL green pepper relish, toasted milk bread, aged balsamic	H	13 each
BAKED SCALLOPS Albrohos WA, house XO	H GF	14 each
BEEF TARTARE HASH potato hash, anchovy mayo, egg yolk emulsion, parmesan, chives	H GF	13 each
PRAWN TOAST crumpets, shallot mayo, bottarga, bonito (2 pieces)	H	27 each

A BIT OF THIS...

STONE-FIRED PITA BREAD house-made, EVOO	H V	14.50
+ French Onion Butter	V GF H	+6.50
+ Black Garlic & Truffle Butter	V GF H	+7.50
+ Hot Honey Butter	V GF H	+6.50
+ Garlic Herb Butter	V GF H	+6.50
OLIVES house marinated, bayleaf, chilli, orange	H V V GF DF	15
CHICKPEA HUMMUS ajvar, lemon oil	H V V GF DF	17
SMOKED LABNEH tomato ezme, olive oil	H V GF	17
STRACCIATELLA crack sauce, spring onion, sesame	H V GF	22
MISC. TOMATOES basil oil, oregano, semi-dried tomatoes, balsamic	V GF DF	20
MORTADELLA La Fattoria	GF DF	19
PROSCIUTTO Levoni San Daniele 18 Month	GF DF	23
WAGYU BRESAOLA La Fattoria	H GF DF	23
BURRATA semi-dried tomato fondue, aged balsamic	H V GF	26
GRILLED SAGANAKI Aleppo honey, wild oregano, lemon	H V GF	29

A BIT OF THIS...

CAESAR SALAD	crouton, parmesan, soft-egg emulsion, caesar dressing, sujuk.	H	27
	+ Crumbed Chicken Cutlet	H	13
GRILLED OCTOPUS	romesco, potato, onion, parsley oil	H GF DF	28
EGGPLANT PARMIGIANA	sugo, basil, parmesan, stracciatella	V	29

A BIT OF THAT

BAKED RIGATONI	alcohol free vodka sauce, ricotta, sugo, pomodoro	H V	39
GNOCCHI ALFREDO	parmesan, confit garlic, butter, aged balsamic	H V	39
PRAWN MAFALDE	prawns, tomato sugo, chilli, pangrattato, chives	H	43
MUSHROOM RISOTTO	mushrooms, sage, black garlic & truffle butter, parmesan	V GF	40

A BIT MORE

CRUMBED CHICKEN CUTLETS	sweet & sour peppers, rocket, parmesan, aioli	H	39
HALF ROAST CHICKEN	honey mustard sauce, pickled onions, herbs	H GF	47
MARKET FISH FILLET	puttanesca, capers, olives, confit garlic	H GF DF	45
LAMB SHOULDER	minted labneh, cucumber, parsley, onion, zhough, flatbread	H	60/99
300G WESTHOLME WAGYU STRIPLOIN MBS4-5+		H GF DF	67
	+ Diane Sauce	GF	5.50
	+ Chimichurri	H GF DF	5.50

A BIT ON THE SIDE

LEAF SALAD	radicchio, gem lettuce, orange, fennel, vinaigrette	H V GF	17
SHOESTRING FRIES	crack salt	H V DF	15
SEASONAL VEGETABLES	green goddess dressing, herbs	H V GF VE	16
DUCK FAT POTATOES	confit garlic, rosemary, sea salt	H DF	18



A BIT SWEET

MISC. CHOCOLATE CAVIAR	textures of chocolate, chocolate pearls	HV	28
TIRAMISU	mascarpone, Kahlúa, savoiardi	V	25
BURN'T CHEESECAKE	lemon curd, white chocolate, olive oil	HV	23
RUM BABA	sticky date sauce, sour cream parfait	V	23
COCONUT GELATO	caramel shaved pineapple, vanilla olive oil, kaffir lime	H GF	23