

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

MISCPARRAMATTA.COM.AU  
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MISC.PARRAMATTA

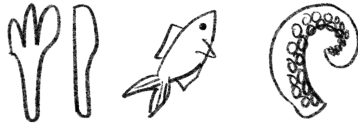
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## MISC. KITCHEN TEAM

### **Team Members**

Abhay L.

Diana L.

Krystal K.

Ehman Roi B.

John Allan V.

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 VGFH +6  
+ Black Garlic & Truffle Butter VGFH +7  
+ Hot Honey Butter VGFH +6  
+ Garlic Herb Butter VGFH +6

**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, zhoug, flatbread H

**LEAF SALAD** radicchio, gem lettuce, orange, fennel, vinaigrette HV GF  
**SHOESTRING FRIES** crack salt V DF

**TIRAMISU** mascarpone, Kahlúa, savoiardi 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 GF DF	7 each
<b>TRUFFLE ARANCINI PORCINI</b> cheese fondue, parmesan	H V	8 each
<b>CRISPY TUNA</b> raw tuna, crispy rice cake, seaweed tartare	H DF	12 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	12each
<b>BAKED SCALLOPS</b> Albrohos WA, house XO	H GF	13 each
<b>BEEF TARTARE HASH</b> potato hash, anchovy mayo, egg yolk emulsion, parmesan, chives	H GF	12 each
<b>PRAWN TOAST</b> crumpets, shallot mayo, bottarga, bonito (2 pieces)	H	26 each

## A BIT OF THIS...

<b>STONE-FIRED PITA BREAD</b> house-made, EVOO	H V	14
+ French Onion Butter	V GF H	+6
+ Black Garlic & Truffle Butter	V GF H	+7
+ Hot Honey Butter	V GF H	+6
+ Garlic Herb Butter	V GF H	+6
<b>OLIVES</b> house marinated, bayleaf, chilli, orange	H V V E GF DF	14
<b>CHICKPEA HUMMUS</b> ajvar, lemon oil	H V V E GF DF	16
<b>SMOKED LABNEH</b> tomato ezme, olive oil	H V GF	16
<b>STRACCIATELLA</b> crack sauce, spring onion, sesame	H V GF	21
<b>MISC. TOMATOES</b> basil oil, oregano, semi-dried tomatoes, balsamic	V GF DF	19
<b>MORTADELLA</b> La Fattoria	GF DF	18
<b>PROSCIUTTO</b> Levoni San Daniele 18 Month	GF DF	22
<b>WAGYU BRESAOLA</b> La Fattoria	H GF DF	22
<b>BURRATA</b> semi-dried tomato fondue, aged balsamic	H V GF	25
<b>GRILLED SAGANAKI</b> Aleppo honey, wild oregano, lemon	H V GF	28

## A BIT OF THIS...

<b>CAESAR SALAD</b>	crouton, parmesan, soft-egg emulsion, caesar dressing, sujuk.	H	26
	+ Crumbed Chicken Cutlet	H	12
<b>GRILLED OCTOPUS</b>	romesco, potato, onion, parsley oil	H GF DF	27
<b>EGGPLANT PARMIGIANA</b>	sugo, basil, parmesan, stracciatella	V	28

## 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	H V	38
<b>PRAWN MAFALDE</b>	prawns, tomato sugo, chilli, pangrattato, chives	H	42
<b>MUSHROOM RISOTTO</b>	mushrooms, sage, black garlic & truffle butter, parmesan	V GF	40

## 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	46
<b>MARKET FISH FILLET</b>	puttanesca, capers, olives, confit garlic	H GF DF	44
<b>LAMB SHOULDER</b>	minted labneh, cucumber, parsley, onion, zhough, flatbread	H	59/98
<b>300G WESTHOLME WAGYU STRIPLOIN MBS4-5+</b>		H GF DF	66
	+ Diane Sauce	GF	5
	+ Chimichurri	H GF DF	5

## A BIT ON THE SIDE

<b>LEAF SALAD</b>	radicchio, gem lettuce, orange, fennel, vinaigrette	H V GF	16
<b>SHOESTRING FRIES</b>	crack salt	H V DF	14
<b>SEASONAL VEGETABLES</b>	green goddess dressing, herbs	H V GF VE	15
<b>DUCK FAT POTATOES</b>	confit garlic, rosemary, sea salt	H DF	17



## A BIT SWEET

<b>MISC. CHOCOLATE CAVIAR</b> textures of chocolate, chocolate pearls	HV	27
<b>TIRAMISU</b> mascarpone, Kahlúa, savoiardi	V	24
<b>BURN'T CHEESECAKE</b> lemon curd, white chocolate, olive oil	HV	22
<b>RUM BABA</b> sticky date sauce, sour cream parfait	V	22
<b>COCONUT GELATO</b> caramel shaved pineapple, vanilla olive oil, kaffir lime	H GF	22