

## SUMMER MENU



@novotelparramatta



#novotelparramatta #350RandL

novotelparramatta.com.au

### APPETISER

Italian Herb Focaccia (v) 6  
butter, olive oil & pink salt

Turkish Loaf with garlic butter (v) 6

Marinated Italian Olives (v, gf, df) 8

### ENTREE

Twice Cooked Pork Belly (gf) 17  
fennel puree, confit tomato, asparagus

Tiger Prawn Salad (gf, df) 17  
grilled watermelon, cucumber, mint, lemon dressing

Fried Soft Shell Crab (df) 17  
Asian slaw, chili mayonnaise, lemon

Southern Style Fried Chicken 16  
chili mayonnaise

Warm Mushroom Salad (veg) 14.5  
frisee lettuce, lemon dressing

Tomato Heirloom Medley (v) 14.5  
crispy quinoa, Persian fetta, baby basil

### CHEF'S SPECIALTY

Pan Fried Silver Dory (gf) 31  
sauteed spinach, tomato salsa, lemon butter sauce

Confit Turkey Breast (gf) 29  
sweet potato mash, broccolini, cranberry jus

Prawn Linguini 26  
creamy Napoli sauce, chili, rocket and shaved parmesan

Pumpkin and Ricotta Gnocchi (v) 23  
green peas, semidried tomato, parmesan sheese 23

### GRILL (gf, df)

All served with quinoa, sweet potato, snow peas  
leaf salad, with your choice of sauce:

*Red wine jus • Mushroom sauce • Peppercorn sauce  
Lemon butter sauce • Traditional Gravy • Truffle Chives Butter*

Grainge Angus Sirloin 250g grain fed MB2+ 39

Cape Grim Rib Eye 300g grass fed MB2+ 43

Riverina Angus Rump fillet 300g 31

Fish of the Day 200g 31

Chicken Supreme 200g 26

### SIDES

Steakcut fries (v) 8  
rosemary salt, aioli

Grilled Peach Salad (v) 8  
rocket, Fetta cheese, pumpkin seed

350 Garden Salad (veg) 8  
honey mustard dressing

Sweet Potato fries (v) 8  
sweet chili sauce

### DESSERT

Vanilla Pannacotta 14.5  
strawberry compote, pistachio biscotti

Chocolate Pavlova 14.5  
mascarpone cream, fresh berries

Christmas Pudding 14.5  
sweet anglaise, macerated cherries

Australian Cheese Platter 21  
quince paste, dried fruits, lavosh & watercracker

Selection of Ice cream or Sorbet 13.5  
waffle cone