

## SUMMER MENU



@novotelparramatta



#novotelparramatta #350RandL

novotelparramatta.com.au

### APPETISER

7 Seeds Harvest Roll (v) 8  
butter, olive oil & pink salt

Turkish Loaf (v) 6  
with garlic butter

Marinated Italian Olives (v, gf, df) 8

### ENTREE

Twice Cooked Pork Belly (gf) 19  
fennel puree, confit tomato & asparagus

Pan Fried Scallop (gf) 21  
celeriac puree, apple salad & crisp pancetta

Southern Style Fried Chicken 16  
fennel slaw & chili mayonnaise

Warm Mushroom Salad (veg) 16  
frisée lettuce & lemon dressing

Burrata Cheese (v) 18  
tomato heirloom salad, crispy quinoa & baby basil

### CHEF'S SPECIALTY

Pan Fried Snapper (gf) 33  
green asparagus, potato & romesco sauce

Confit Duck Leg (gf) 33  
carrot puree, caramelised witlof, dutch carrot &  
orange sauce

Prawn Linguini 28  
creamy Napoli sauce, chili, rocket and shaved parmesan

Pumpkin and Ricotta Gnocchi (v) 25  
green peas, semidried tomato & parmesan cheese

### 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+ 40

Cape Grim Rib Eye 300g grass fed MB2+ 44

Riverina Angus Rump fillet 300g 31

Fish of the Day 200g 33

Free Range Chicken Breast 250g 28

### SIDES

Steakcut fries (v) 8  
rosemary salt & aioli

Grilled Peach Salad (v) 10  
rocket, fetta cheese & pumpkin seed

350 Garden Salad (veg) 8  
honey mustard dressing

Sweet Potato fries (v) 10  
sweet chili sauce

### DESSERT

Mango Pannacotta 14.5  
coconut gel & tuille

Chocolate Dome 16.5  
shortbread crumb & raspberry

Banoffee Pie 14.5  
mascarpone cheese & chocolate sorbet

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

Selection of Ice cream or Sorbet 13.5  
waffle cone