



SPRING MENU

ENTREE

FRIED SOFT SHELL CRAB 18

chilli jam, pickled cucumber salad

TWICE COOKED PORK BELLY 19

celeriac apple remoulade, pork rillete, red sisho

ROASTED BABY BEETROOT 17 (V,GF)

frisee salad, goat cheese, walnut dressing

MAINS

ANGUS BEEF CHEEK 36 (GF)

Potato puree, roasted onion, dutch carrot, red wine jus

CONE BAY BARRAMUNDI 35 (GF)

chat potato, fennel pomegranate salad, lemon butter

VEAL RAGU 33

pappardelle, silverbeet, carrot, Grana Padano cheese, baby parsley

POTATO GNOCCHI 26 (V)

pumpkin puree, confit tomato, sage nut butter, parmesan

DAILY SPECIAL

BEEF SHORT RIB 39

4 hours slow cooked, tomato ragu,
green vegetables & wedges

GRILL

Served with asparagus, truss tomato, watercress salad

CHOICE OF SAUCE

gravy / red wine jus / mushroom sauce / pepper sauce

CAPE GRIM RIB EYE 350GR GRASS FED MB2+ 49

RIVERINA ANGUS RUMP FILLET 300GR 35

CHICKEN SUPREME 250GR 28

SIDES

Turkish loaf, garlic butter 6 (V)

Steak-cut fries, rosemary salt, aioli 8 (V)

Seasonal garden salad, lemon dressing 8 (VEG,GF)

Sweet potato fries, sweet chilli sauce 10 (V)

Broccolini, hazelnut butter 10 (GF)

DESSERT 15

PANNA COTTA

blood orange, burnt butter crumble, lemon balm

BAILEYS BRÛLÉE

pistachio biscotti, strawberry

FLOURLESS CHOCOLATE CAKE (GF)

chocolate soil, raspberry gel

COVID SAFE BUSINESS

For the safety of our staff, patrons and community,
please adhere to social distancing practices.

Novotel Sydney Parramatta follows NSW Government
rules and regulations and adheres to ALLSAFE
strict sanitisation and cleaning guidelines.

All guests dining in the restaurant are required to sign-in
via the QR code below with accurate contact details



Surcharge of 1.3% applies to all credit card transactions

OPEN HOURS Monday to Sunday, 6:00pm– 9:00pm