



## 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)

frisée 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

**RIVERINA LAMB** 39

3 hours slow cooked

polenta, silverbeet, dutch carrot, crisp potato

\*this dish changes daily

### 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 and sign-out 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