

AUTUMN MENU



@novotelparramatta



#novotelparramatta #350RandL

novotelparramatta.com.au

APPETISER

Turkish Loaf (v) 6
with garlic butter

Southern Style Fried Chicken 12
chilli mayonnaise

Soup of the Day 10
sourdough bread

ENTREE

Sous Vide Pork Belly (gf) 19
cauliflower purée, French eschallot & radish

Tempura Soft Shell Crab (df) 17
tomato chilli jam & green apple salad

Seared Beef Flank (gf) 17
sautéed mushroom & chimichurri sauce

Quinoa Salad (veg, gf) 16
autumn vegetables, pumpkin seed & baby sorrel

Pumpkin & Ricotta Lasagna (v) 17
sage burnt butter & amaretti crumb

CHEF'S SPECIALTY

Sous Vide Lamb Rump 33
onion purée, eschallot, bell pepper & crisp cavalo nero

Red Wine Beef Short Rib (gf) 35
parsnip purée, green beans & olive

Cone Bay Barramundi 33
pearl barley minestrone, grilled lemon & salsa verde

Kumara Potato Ravioli (v) 25
spinach, cream sauce, parmesan & micro herbs

GRILL (gf, df)

All served with garlic butter potato and baby spinach,
with your choice of sauce:

*Red wine jus • Mushroom sauce • Peppercorn sauce
Traditional Gravy • Beurre Blanc*

Grainge Angus Sirloin grain fed MB2+ 40

Cape Grim Scotch 300g grass fed MB2+ 44

Riverina Angus Rump fillet 300g 31

Fish of the Day 200g 33

Free Range Chicken Breast 250g 28

SIDES (V)

Mixed Salad (veg, gf) 8
tomato, cucumber, radish & honey mustard dressing

Potato Fries 8
rosemary salt & aioli

Green Beans (gf) 10
almond butter

Sweet Potato fries 10
sweet chilli sauce

Mixed Steamed Vegetables (veg, gf) 10
olive oil

DESSERT (V)

Poached Pear 15
sweet brioche, crumble & raspberry sorbet

Lemon & Myrtle Panna Cotta 15
tuille & raspberry gel

Flourless Orange Cake (gf) 15
sweet cream & macerated berries

Chocolate Fondant 16*
sweet cream, strawberry & wattle seed ice cream
*Please allow 15 minutes for cooking time

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

(v) vegetarian (veg) vegan (gf) gluten free (df) dairy free

Complimentary parking when you dine at 350 Restaurant & Lounge