

WINTER MENU



@novotelparramatta



#novotelparramatta #350RandL

novotelparramatta.com.au

APPETISER

Turkish Loaf (v) 6
with garlic butter

Warm Marinated Italian Olives 8

Soup of the Day 10
sourdough bread

ENTREE

Pork Belly "Sous Vide" (gf) 17
cauliflower purée, French eschallot & radish

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

Southern Style Fried Chicken 15
coleslaw & chili mayonnaise

Quinoa Salad (veg, gf) 15
winter vegetables, pumpkin seed & baby sorrel

Pumpkin & Ricotta Lasagna (v) 15
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
potato mashed, green beans & olive

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

Kumara Potato Ravioli (v) 23
spinach, cream sauce, parmesan & micro herbs

GRILL (gf)

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 33

Free Range Chicken Breast 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)

Beurre Bosc Pear Crumble 15
vanilla anglaise & raspberry sorbet

Lemon & Myrtle Panna Cotta 15
tuille & raspberry gel

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

Chocolate Fondant 15*
sweet cream, strawberry & wattle seed ice cream
*Please allow 12 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