

SUMMER MENU



ENTRÉE

SERRANO HAM 19
roasted pepper, rocket, crostini, blue cheese dressing

GRILLED TIGER PRAWNS (GF) 19
tomato coulis, spinach, micro parsley

CURED SALMON 19
fennel grapefruit salad, salmon roe, puffed buckwheat

SUMMER VEGETABLES (V) 17
wood side goat cheese, petit bouche salad

MAINS

CONE BAY BARRAMUNDI (GF) 35
puy lentil, pancetta, beetroot, red wine gastric

TURKEY ROULADE 35
kumera potato, glazed eschallot, brocolini, cranberry sauce

LAMB RUMP "SOUS VIDE" 37
pearl couscous, green bean, caponata

BUTTERNUT PUMPKIN RAVIOLI (V) 28
spinach sage nut butter, Grana Padano

GRILL

Served with potato onion gallette, green beans, snow pea tendrils

CHOICE OF SAUCE
gravy / red wine jus / mushroom sauce / pepper sauce

CAPE GRIM RIB EYE 350GR GRASS FED MB2+ (GF) 55

RIVERINA ANGUS STRIPLOIN 220GR MB 2+ (GF) 41

GRAINGE ANGUS RUMP FILLET 300GR MB2+ (GF) 35

CHICKEN SUPREME 250GR (GF) 28

SIDES

Turkish loaf garlic butter 6

Steakcut fries, rosemary salt, aioli 8

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

Sweet potato fries, sweet chili sauce 10

Baby rocket salad pear, parmesan and balsamic vinegar 10

DESSERTS

PAVLOVA 16
white chocolate cromoso, macerated cherries, nut soil

SUMMER BERRIES SEMIFREDDO (GF) 16
strawberry salad, micro mint

PANNACOTTA 16
mango salsa, biscotti, edible flower

SELECTION OF ICE CREAM OR SORBET 15
berries, panatella
(mango, raspberry, coconut, chocolate, vanilla)

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