

Lunch Menu

Entree

- Organic beetroot salad, goat's cheese & savoury granola (gf) 21
Grilled half shell scallops, garlic aioli, lemon & parsley gremolata 25
Three freshly shucked oysters, lime, coconut & chilli dressing (gf) 18
Melon & Parma ham, pecorino, vincotto, wild rocket (gf) 22
Smoked ham foie-gras terrine, homemade piccalilli, watercress (gf) 24

Main

- Warm buttered corned beef, roasted broccoli stalks, fried capers, parsley pomme purée (gf) 31
Fish & Chips, pea purée, tartare sauce, fresh lemon 29
Pot-roasted salmon, chickpeas & chorizo, English spinach (gf) 32
Crispy duck salad, roasted rice, pink grapefruit, crispy shallots, bean shoots, carrot & nam-jim dressing (gf) 32
Garden pea & asparagus risotto, marinated feta (gf, v) 28
Char-grilled minute steak, salsa verde, wild rocket, confit garlic (gf) 35

Side dishes

- Fried new season potatoes, rosemary butter (v, gf) 11
Baby tomato salad, creamed feta dressing (v, gf) 10
Mixed leaf salad, fresh lemon dressing (v, gf) 9

Dessert

- Vanilla panna cotta, poached strawberries, strawberry soup, mint jelly, wild flowers (gf) 16
Compote of mixed wild berries, nougatine cannelloni, passionfruit cream, yoghurt sorbet (v, gf) 17
Chocolate and sour cherry bombe, lavender cream, chocolate soil, green tea moss (n) 18
Tête de Moine, apple cider jelly, toasted fig bread (n) 19

Express Lunch Offer

- 2 courses & a glass of wine and tea or coffee - 50 per person ^
3 courses & a glass of wine and tea or coffee - 65 per person ^

(v) Vegetarian (gf) Gluten free (n) Contains nuts
Please advise of any dietary requirements

All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame and shellfish

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