

Lunch Menu

Entree

Slow grilled leek, salsa verde, blue cheese, crouton (v) 20

Parma ham and melon, Manchego cheese, vincotto (gf) 22

Scallop ceviche, cucumber gin granita, rhubarb pickled kohlrabi, pink peppercorn (gf) 24

Beef tartare, pickled radishes, fresh horseradish, salsa verde, mustard mayonnaise (gf) 24

Sticky beef and blue cheese croquettes, harissa, fried parsley 18

Main

Pumpkin and saffron gnocchi, confit onion, chestnut, parmesan cheese, sage, basil dressing (v) 34

Pan roasted New Zealand King salmon, fregola pasta, prawn, asparagus, beurre blanc 40

Confit duck leg, puy lentils, orange poached endive, duck jus (gf) 38

Slow cooked miso pork, scallop, lime pickled bok-choy, chilli jam, kimchi broth, puffed rice (gf) 39

350g char-grilled Tasmanian rib eye steak, garlic baked field mushrooms,
green peppercorn sauce (gf) 59*

Side dishes 10 ea.

French fries, herb salt (v,gf)

Freekeh salad, dried cranberries, cucumber, parsley, pomegranate (v)

Confit carrots, orange, dukkah (v,gf,n)

Roasted chat potatoes, garlic, rosemary (v)

Dessert

Chocolate Eton mess, chocolate meringue, berry compote, chocolate brownie 15

Crème caramel, rum soaked golden raisins, sweet wine jelly, golden raisin purée (gf) 16

Lemon marshmallow, meringue kisses, citrus crumble, lemon curd ice cream, fresh raspberry (n) 17

Cheese of the day, homemade chutney, homemade lavosh, poached pear (n) 16 ea.

Express Lunch Offer

2 courses & a glass of wine and tea or coffee - \$45 per person ^

3 courses & a glass of wine and tea or coffee - \$60 per person ^

**surcharge for rib eye steak \$15 ^discounts not applicable to this special offer*

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(v) Vegetarian dishes (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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