

## 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

Salmon rilette, radish, avruga caviar, salmon roe, frisee, rice cracker (gf) 20

### 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, chard broccolini, duck jus (gf) 38

Tasmanian braised beef, parsnip purée, carrot, onion, watercress 40

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)

Mixed leaf salad, fresh lemon dressing (v,gf)

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

Boiled new season potatoes, parsley butter (v,gf)

### Dessert

Compote of mixed wild berries, nougatine cannelloni, passionfruit cream, yoghurt sorbet (v,gf) 17

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

Treacle tart, whipped crème fraîche, charred orange, tonka bean custard (v) 16

Tête de Moine, apple cider jelly, toasted fig bread (n) 19

## 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*

(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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