

## Lunch Menu

### Entree

Marinated beetroot, truffled goats cheese, hazelnuts, pickled golden raisins (gf, n, v) 21

Cobia crudo, crème fraiche, d'espelette, lemon oil, roe, saltbush (gf) 23

Three freshly shucked oysters, Champagne sorbet, compressed cucumber and sea herbs (df, gf) 16

Smoked ham hock and leek croquettes, black garlic aioli 22

Duck liver parfait, chestnut biscuit, kampot pepper, honey, pumpkin seeds, pickled cucumber (n) 24

### Main

Slow cooked beef cheek, 50/50 potato puree, roast baby carrots, coffee jus (gf) 34

Fish and chips, pea purée, beer pickled baby onions, tartare, lemon 29

King ora salmon, fregola, pickled mussels, chorizo, parsley, lemon (df) 32

Pressed lamb shoulder, cracked wheat, green olives, majool dates, shanklish, olive oil jus 34

Minute steak, chop house butter, grilled broccolini, confit garlic (gf) 35

Spice roasted cauliflower, pumpkin seed cream, heirloom carrots, macadamia feta, caper raisin dressing (gf, n, v) 29

### Side dishes

Mint buttered kipfler potatoes (gf, v) 11

Mixed leaf salad, french dressing (v) 9

Broccoli polonaise (df, v) 10

### Dessert

Salted caramel semifreddo, mandarin, banana, kaffir lime snow (gf, v) 18

Fromage blanc 'ganache', compressed strawberries, rhubarb granita, apple, pain d'épices (n) 17

Tête de moine, madeira jelly, pumpkin and pinenut crunch (n) 19

Warm chocolate mousse, peanut butter ice cream, salted caramel popcorn and peanut crunch (n, v) 18

### 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 ^

*Membership discounts not applicable with this offer*

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

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

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