

## Caviars

Yarra Valley salmon (30g) 78

Yarra Valley brook trout (30g) 78

Polanco sturgeon (30g) 190

*NV Taittinger Prestige Rosé, Reims, France*

*With a selection of crème fraîche, confit egg yolk, shallots, parsley & fresh lemon with warm potato blinis*

## Entrées

Freshly shucked oysters, merlot mignonette (df, gf)

Three oysters 17

Six oysters 32

Twelve oysters 51

*NV Taittinger Cuvée Prestige, Reims, France*

Confit king ora salmon, pickled ginger root, yuzu gel, tapioca cracker, wasabi caviar (gf, df) 26

*Levantine Hill Estate Rosé, Yarra Valley, Vic*

Roasted chicken consommé, crispy chicken wing, sweetcorn, king prawn lasagne, Thai basil (gf, df) 26

*Tukma Reserva Torrontes, Salta, Argentina*

Heirloom tomato & peach salad, witlof, fior di latte, almonds (v, gf, cn) 24

*Pooles Rock Chardonnay, Hunter Valley, NSW*

Roasted local asparagus, parmesan curd, truffle cured egg yolk, watercress (gf, v) 24

*Domaine Pichot Coteau de la Biche, Loire Valley, France*

Smoked duck breast, pickled cucumber, spring onion, pomelo gel, sesame snow (gf, df) 26

*Henschke Peggy's Hill Riesling, Eden Valley, SA*

Housemade charcuterie plate (for two), smoked duck ham, casalingo sopressa hot salami, bresaola, 'nduja & condiments (gf, df) 39

*Tokar Estate Pinot Noir, Shiraz, Yarra Valley, Vic*

## Mains

Berkshire confit pork belly, grilled broccolini, gremolata, quince aioli, macerated prunes 46

*Vinoque Art Martin Vineyard Sangiovese, Yarra Valley, Vic*

Roasted Bannockburn chicken breast, pot-au-feu, mixed baby vegetables, tarragon chicken butter gravy (gf) 42

*Pooles Rock Chardonnay, Hunter Valley, NSW*

Shiitake dumplings, sweet potato, lotus root, baby bok choy, kombu sesame cracker, dashi broth (vg, gf, df) 35

*Little Vespa Pinot Grigio, King Valley, Vic*

Maple glazed beef brisket, smoked potato purée, bacon, roasted shallots, grilled spring onion (gf) 45

*Elgee Park Cabernet Merlot, Mornington Peninsula, Vic*

Seared Cone Bay barramundi, cheung fung, masterstock broth, scallops, coriander, spring onions (df) 42

*Henschke Peggy's Hill Riesling, Eden Valley, SA*

180g Char grilled Diamond Dee 5+ eye fillet, roasted field mushrooms, peppercorn sauce, pomme gaufrettes, watercress salad (gf) 58

*Reschke Bull Trader Shiraz, Coonawarra, SA*

## Shared Mains

Whole roasted snapper, green mango salad, xo sauce (df) 88

*Framingham Sauvignon Blanc, Marlborough, NZ*

Spiced lamb shoulder, summer peas, sage, garlic & preserved lemon yoghurt (df) 94

*Francois Arnaud Grenache, Syrah, Mourvèdre, Cote du Rhône, France*

## Sides

Mixed green leaf salad, french dressing (vg, gf) 10

Hand cut potato chips, rosemary salt 12

Roasted baby heirloom carrots, harissa, house made ricotta (v, gf) 11

Barley & quinoa salad, barberries, golden raisins, preserved lemon, spiced yoghurt (vg) 12

(v) Vegetarian (vg) Vegan (gf) Gluten free (df) Dairy free (cn) Nuts contained throughout this dish. All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame and shellfish. Please advise of any dietary requirements. A calorie counted menu is available upon request... De-Light by Sofitel

*Our wine recommendations*

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