

Lunch Menu

Entree

- Confit king oia salmon, pickled ginger root, yuzu gel, tapioca cracker, wasabi caviar (gf, df) 25
Heirloom tomato & peach salad, witlof, fior di latte, almonds (v, gf, cn) 24
Smoked duck breast, pickled cucumber, spring onion, pomelo gel, sesame snow (gf, df) 26
Baked half shell Hervey bay scallops gratin, garlic aioli, lemon & thyme bread crumbs (four) 24

Main

- Seared Cone Bay barramundi, green mango salad, xo sauce (df) 42
Roasted Bannockburn chicken breast, grilled broccolini, gremolata, quince aioli, macerated prunes 40
Shiitake dumplings, sweet potato, lotus root, baby bok choy, kombu sesame cracker, dashi broth (vg, df) 35
Maple glazed beef brisket, smoked potato purée, bacon, roasted shallots, grilled spring onion (gf) 45

Side dishes

- Mixed green leaf salad, French dressing (vg, gf, df) 10
Hand cut potato chips, rosemary salt (vg, gf) 12
Roasted baby heirloom carrots, harissa, house made ricotta (v, gf) 11
Barley & quinoa salad, barberries, golden raisins, preserved lemon, spiced yoghurt (vg) 12

Dessert

- Wattleseed crème brûlée, prunes, orange madeleine (v) 19
Raspberry semifreddo, lychees, yuzu custard, white chocolate rocks 18
Soft chocolate, compressed cherries, earl grey ice cream, Pedro Ximénez jelly (gf) 19
Ossau-Iraty, pickled walnuts, semolina wafers (gf, cn) 20

Express Lunch Offer

- 2 courses including a glass of wine & tea or coffee - 55 per person ^
3 courses including a glass of wine & tea or coffee - 70 per person ^
Membership discounts not applicable with this offer

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

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

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