

Caviars

Yarra Valley salmon (30g) 68

Polanco sturgeon (30g) 190

🍷 *Stonier Sparkling - Mornington Peninsula, Vic*

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

Entrées

Freshly shucked oysters, merlot mignonette (ngi, ndi)

Three oysters 17

Six oysters 32

Twelve oysters 51

🍷 *NV Taittinger Cuvée Prestige, Reims, France*

Gravlax salmon, crème fraîche, lemon gel, caviar, pickled cucumber, dill oil (ngi) 27

🍷 *NV De Bortoli La Bohème Cuvée Blanc - Yarra Valley, Vic*

Seared scallops, cauliflower purée, wild garlic pesto, drunken raisins, fried leek (ngi) 27

🍷 *Stonier Jimjoca Vineyard Chardonnay - Mornington Peninsula, Vic*

Beetroot tartare, avocado cream, olive oil ice cream, barberry pepper snow, mixed seed granola, micro herbs (ngi, v) 24

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

Fior di latte, aged balsamic & baby basil, spiced plum, sundried tomato, smoked almonds (v, ngi, cn) 25

🍷 *Levantine Hill Estate Rosé - Yarra Valley, Vic*

Smoked king fish, pickled apple pearls, puffed wild rice, horseradish soybean purée, wild flowers, ponzu dressing & fresh lime (ngi, ndi) 26

🍷 *Domaine Pichot Coteau de la Biche Chenin Blanc - Vouvray, Loire Valley*

Sticky beef croquette, artichoke custard, sauce réformée, shallot jam (ngi) 26

🍷 *Voyager Estate Girt by Sea Cabernet Merlot - Margaret River, WA*

Mains

Chicken coq-au-vin, poached button mushrooms, smoked bacon, roasted shallots parsley crumble, roast baby carrots & parsnip cream (ngi) 41

🍷 *Coombe Farm Estate Range Pinot Noir - Yarra Valley, Vic*

Pan fried duck breast, coriander chicken tortellini, turnip fondant, Lapsang-souchong duck tea, broccolini florets & broccoli cream 45

🍷 *Stonier Jimjoca Vineyard Pinot Noir - Mornington Peninsula, Vic*

Shiitake dumplings, sweet potato, lotus root, baby bok choy, kombu sesame cracker, Matsuhisa dressing (vg, ndi) 36

🍷 *Stonier Pinot Noir - Mornington Peninsula, Vic*

Slow cooked beef cheek, onion choucroute, seared foie gras, roasted buckwheat, charred spring onion, sautéed black cabbage & Madeira jus (ngi) 45

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

Baked polenta cake, asparagus & mint cream, wild mushrooms, confit onion, crispy kale, marinated feta (v, ngi) 34

🍷 *Stonier Chardonnay - Mornington Peninsula, Vic*

Steamed John Dory, parsley & garlic emulsion, braised mussels, broad beans, confit leek, sea grass & sauce vierge (ngi) 41

🍷 *Framingham Sauvignon Blanc - Marlborough, NZ*

180g Char grilled Gippsland grain-fed eye fillet, roasted bone marrow, peppercorn sauce, pomme gaufrettes, watercress salad (ngi) 60

🍷 *Sidewood Stablemate Shiraz - Adelaide Hills, SA*

Spiced lamb shoulder, summer peas, sage, garlic & preserved lemon yoghurt (for two) (ngi) 94

🍷 *Francois Arnaud Côtes du Rhône Grenache, Syrah, Mourvèdre - Rhône, France*

Sides

Mixed green leaf salad, french dressing (vg, ngi, ndi) 10

Hand cut potato chips, rosemary salt (vg, ngi) 12

Fried cauliflower with tahini & yoghurt (v, ngi) 11

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

(v) Vegetarian (vg) Vegan (ngi) No gluten ingredients (ndi) No dairy ingredients (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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