

Caviars

Yarra Valley salmon (30g) 68

Polanco sturgeon (30g) 190

🍷 NV Madame-Dumont Blanc de Blancs - Loire Valley, France

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

🍷 Lightfoot & Sons Myrtle Point Chardonnay - Gippsland, 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 réforme, 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

Confit pork belly, carrot & nutmeg cream, seared scallop, caulini, fennel & dill pickle, apple jus (ngi) 42

🍷 Stonier Chardonnay - Mornington Peninsula, Vic

Seared king salmon, sweet potato, lotus root, baby bok choy, kombu sesame cracker, Matsuhisa dressing (ndi) 40 (vg option available) 36

🍷 Lightfoot & Sons Myrtle Point Pinot Noir - Gippsland, Vic

Slow cooked beef cheek, onion choucroute, foie gras parfait, 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

🍷 Lightfoot & Sons Myrtle Point Chardonnay - Gippsland, Vic

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

🍷 Sunshine Bay Sauvignon Blanc - Marlborough, NZ

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

🍷 Wood Park Kneebones Gap Shiraz - King Valley, Vic

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

🍷 Francois Arnaud Côtes du Rhône GSM - 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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