

Entrées

Freshly shucked oysters, merlot mignonette (ngi, ndi)

Three oysters 17

Six oysters 32

Twelve oysters 51

🍷 NV Taittinger Cuvée Prestige, Reims, France

Salmon ceviche, smoked eggplant & tomato gazpacho, shallots, coriander (ngi) 26

🍷 Levantine Hill Estate Rosé - Yarra Valley, Vic

Sweetcorn chowder, swimmer crab bon-bons, sundried tomato, parmesan tuile (ngi) 25 (v option available) 26

🍷 Flametree Chardonnay - Margaret River, WA

Foie-gras parfait, smoked duck prosciutto, vanilla raisins, bronzed fennel, homemade grissini 28

🍷 Francois Arnaud GSM - Côtes du Rhône, France

Confit leek & manchego, balsamic syrup, marinated artichokes, tomato & basil cream, granola (ngi, v) 25

🍷 Tokar Estate Tempranillo - Yarra Valley, Vic

Yellowfin tuna carpaccio, grapefruit, black olives salsa, smoked avocado purée, puffed rice, chilli, basil oil dressing (ngi) 27

🍷 Tar & Roses Lewis Riesling - Central Victoria, Vic

Fried pork croquette, apple mayonnaise, pickled baby beetroot, fennel & dill (ngi) 26

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

Beef tartar sandwich, anchovy, shallot & parsley salad, horseradish & chive cream 26

🍷 Tar & Roses Sangiovese - Heathcote, Vic

Mains

Duck a l'orange, confit duck, classic orange sauce, red onion jam, confit heirlooms carrots, sweet potato purée (ngi) 42

🍷 Rowsley Fault Pinot Noir - Moorabool Valley, Vic

Roasted pork scotch, prunes, armagnac & green olive relish, cauliflower cream, charred rapa, pork bubbles, cider jus (ngi) 43

🍷 Pewsey Vale Contours Riesling - Eden Valley, SA

White miso King salmon, fried avocado & pickled ginger, Asian slaw, yuzu cream, homemade rice cracker (ngi) 38 (vg option available) 35

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

Roasted lamb rack, charred carrot fondant, smoked eggplant purée, black garlic, fresh garden pea & mint syrup (ngi, ndi) 46

🍷 Vasse Felix Cabernet Sauvignon - Margaret River, WA

Rainbow ramen, cold tsuyu broth, fried tofu, capsicum, sweet potato, bok choy, baby corn, cauliflower, spring onion (ndi, vg) 34

🍷 Tar & Roses Pinot Grigio - Central Victoria & King Valley, Vic

Seared barramundi, confit pork, roasted cucumber, steamed clams, daikon, nam-jim dressing & coriander (ngi, ndi) 41

🍷 3 Tales Sauvignon Blanc - Marlborough, NZ

280g Char grilled aged grass fed porterhouse, morel & parsley sauce, pomme dauphine 64

🍷 Tar & Roses The Rose Shiraz - Heathcote, Vic

Smoked beef short ribs (for two), homemade pickles, coleslaw, fried onion rings, No35 BBQ sauce (ndi) 110

🍷 Yalumba The Signature Cabernet Sauvignon Shiraz - Barossa, SA

Sides

Roasted chats, confit garlic, thyme butter (ngi, v) 10

Steamed mixed greens, sesame seed & garlic dressing (ngi, ndi, vg) 11

Creamed polenta, sautéed mixed mushrooms (v) 12

Mixed garden salad, green goddess dressing (v) 11

(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 seafood. Please advise of any dietary requirements. A calorie counted menu is available upon request... De-Light by Sofitel

🍷 Our wine recommendations

www.no35.com.au
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