

# The Restaurant, Art Gallery of NSW

## a la carte menu

### entrée

seared scallops, black pudding, puffed wheat, apple sauce	20
heirloom tomato, labneh, pomegranate salad	21
sashimi of tuna, serrano ham, olives, gazpacho vinaigrette	23
andalusian chilled garlic soup, yellow peach, sautéed prawns	19
south australian sardines, manchego crumbs, gazpacho vinaigrette	22
beef carpaccio, nasturtium flower, confit lemon, goats curd foam	23

### main

pearl barley and wild mushroom, zucchini flower, murica al vino	28
spanish mackerel, braised pimento, cuttlefish, fava bean	33
crisp skinned ocean trout, white asparagus barigoule, parmesan custard	35
fish of the day, cauliflower puree, almond ailard, white anchovy fritters	33
chorizo and pistachio stuffed chicken breast, polenta, zucchini ribbons	32
twice cooked pork belly, heirloom carrots, olive, orange, sherry jelly	32

### side

patatas bravas	10
butter lettuce, watercress, cherry tomato, green olive salad	10
mixed leave salad	8

### dessert

tonka bean and chocolate parfait, raspberry consommé	17
mango and coconut pannacotta, caipirinha sorbet, poached mango	16
tiramisu semifreddo, mocca syrup, coffee shortbread	18
warm almond cake, honey roasted figs, saffron ice cream	17
traditional crema catalan	18
selection of spanish cheese, jalapeno chutney, muscatel	22

## set menu

### entrée

sardines, crumbed manchego, sorrel, radicchio  
*2009 torres de casta rose, catalunya, spain*

### main

crisp skin ocean trout, white asparagus barigoule, parmesan custard  
*2009 brokenwood Semillon, hunter valley, australia*

### dessert

traditional crema catalana  
*06 mitchell noble semillon, clare valley, australia*

**2 course menu \$45.00**

**3 course menu \$55.00**

**3 course with a wine matched to each course \$77.00**