

PRIMUS
HOTEL
SYDNEY

SET MENU (20 - 29 GUESTS)

2 COURSE - \$65.00 PER GUEST

3 COURSE - \$80.00 PER GUEST

ALTERNATE SERVE MENU (30+ GUESTS)

2 COURSE - \$75.00 PER GUEST

3 COURSE - \$90.00 PER GUEST

ENTRÉE

FROM THE LAND

Stilton, celery, chives, apple, corn-fed chicken, walnuts (GF) Korean-spiced pork belly, pear, crackling, enoki (DF)

Pan-seared duck breast, white carrot, date, burnt orange (GF) Wagyu bresaola, beetroot, fermented toasted sourdough, aioli
Ham hock, cornfed chicken terrine, house pickles

FROM THE SEA

Charred Spanish mackerel, pear, burnt fennel, walnut (GF)

Kingfish sashimi, white radish, samphire (GF, DF)

Confit Tasmanian salmon, prawns, peas, rice crackling (GF, DF)

Queensland prawns, buttermilk potato, fermented carrot,
espelette (GF)

Cured ocean trout, puffed quinoa, radish, lime, soy, roe (GF, DF)

FROM THE EARTH

Smoked burratina, raisins, capers, grilled broccoli, pinenuts (V)

Asparagus, organic barley, goat's cheese, salsa verde,
green tomato (GF, V)

Ricotta dumplings, wild mushrooms, ricotta slata (V)

Salt-baked beetroot, local goats curd, apple (GF, V)

Honey roasted aubergine, pink grapefruit, basil, smoked ricotta (GF, V)

MAIN

FROM THE LAND

Chicken breast, almond puree, heirloom purple carrots, pancetta (GF)

Beef sirloin, thousand layer potato, cavolo nero,

Japanese turnips (GF, DF)

Marinated lamb rump, creamed potato, spinach, minted peas (GF)

Duck confit, kipfler potatoes, green peas, jamon, savoy cabbage (DF)

Beef fillet, lyonnaise potato, onion, king brown mushroom (GF)

(surcharge \$5.00pp)

FROM THE SEA

Salmon, pink eye potato, baby leeks, asparagus, datterini (GF)

Barramundi, colcannon, cocktail onions, broad bean shoots (GF)

Kingfish, asparagus, spinach, smoked potato, buttermilk (GF) Snapper,
barbequed zucchini, lettuce, macadamia tahini, preserved lemon (DF)

Ocean trout, white polenta, organic black lentils, cilantro (GF)

FROM THE EARTH

Potato dumplings, pumpkin, mint, burnt butter (V)

Ricotta spinach gnudi, kale, hazelnut, salsa rossa (V)

Fregola, zucchini, asparagus, peppers, truffled pecorino (V)

Roasted Japanese pumpkin, chickpeas, pumpkin seeds, feta,
caramelised apple balsamic (GF, V)

Green risotto, piave vecchio cheese, sage (GF, V)

DESSERT

CHOCOLATE

Chocolate delice

Jaconde biscuit, chocolate ganache, coffee butter cream

Black forest

Crisp biscuit, white chocolate, caramel

Bitter chocolate cake, armagnac prunes, crème fraiche (GF)

Handmade chocolates (Dinner only)

FRUITY

Puff pastry, berries, vanilla, almonds

Lime, olive oil sponge, honey crackling

Yoghurt panna cotta, cherries, roasted pistachio (GF)

Burnt meringue, lemon curd, blueberry violet

Blackberry Eton mess, vanilla cream (GF)

CHEESE

Rum Baba, sweetened vanilla ricotta

Espresso, mascarpone, finger biscuits, cream

Tasmanian double brie, honey, fleur de sel, grissini

Berry's Creek Riverine blue, quince, grapes, crackers

Maffra cloth cheddar, celery, muscatels, oatmeal cakes