



Chef Paul welcomes you to his dining room and invites you to enjoy his authentic, homemade European styled food, prepared fresh to order using quality seasonal ingredients sourced locally.

## *Breads*

### **Bread and Olives**

Chargrilled sourdough, salted tomato, marinated olives and olive oil

### **Garlic Bread**

Chargrilled baguette, maldon salt, olive oil, thyme, crispy shallots and garlic

### **Bruschetta**

Tomato, basil, spanish onion, sicilian olives and love

### **Bread and Cheese**

Chargrilled bread, mozzarella balls, salted tomato, olive oil

## *Eggs*

### **Strapazzate**

3 Scrambled eggs on chargrilled sourdough with shaved parmesan cheese and a fresh tomato and basil salad

### **Salmone**

3 Egg frittata with shallot, fine herbs and smoked salmon, topped with dressed leaves, dill and balsamic gastrique

### **Formaggi**

3 Egg frittata done country style with ricotta, goat's cheese and fine herbs, topped with dressed leaves, chives, shaved grana padana cheese

## *Vegetables and Leaves*

### **AntiPasto di Verdure**

Dips and pastes, small salad, olives and marinated grilled vegetables, chargrilled bread

### **Crostini**

Mouthfuls of chargrilled baguette spread with creamed ricotta, shredded smoked salmon, cucumber, dill and lemon oil. Served with a small Salad

### **Tortina**

Crisp Puff Pastry Tartlet filled with caramelized Onion, Creamed Ricotta and Goat's Cheese and Roasted Tomato. This is slow baked and served on a small herb and leaf salad

### **Foglia**

Leaves tossed with lemon and olive oil dressing and sliced apples

### **Insalate Corpo Estate**

Snowy Mountains smoked trout with a salad of potato with fennel, lemon zest and dill on a bed of leaves with green beans

### **Insalate Prati e Collini**

Fruits, berries and halumi cheese dashed with orange, lemon and parsley dressing with cucumber, Spanish onion, Sicilian olives and tomato on leaf salad

### **Market Basket**

A platter of steamed, grilled and roasted vegetables and potato on leaves with herbs, black pepper and lemon dressing

12

12

12

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Please check our blackboard for daily menu specials and don't hesitate to ask Paul if you need to customize.

## Pasta

### Lamb Orechiette

Lamb shoulder cooked slowly for 8 hours with mirepoix and red wine then turned into a rich ragu finished with country style semolina pasta and tomato fondue

### Chicken and Polenta

Thigh fillets marinated with rosemary orange zest and sherry, chargrilled, then braised in reduced stock and served on soft polenta with crisp green vegetable

### Fettucine Ragu

Ribbon pasta tossed with beef mince and red wine stew seasoned with tomato, carrot, celery and leek well seasoned with bay leaves, porcini mushroom, rosemary, thyme and oregano, and dressed with Grana Padana cheese

### Gnocchi Gorgonzola

Thyme, echalots and blue cheese simmered with parsley, butter and cream, presented with green vegetables

### Pasta of the Sea

Fresh seafood simmered in a base of fennel, thyme and dry chili, seasoned with saffron, stock, white wine and tomato and tossed with dill and parsley

### Roasted Mushroom Risotto

Dried wild and fresh cultivated mushrooms with white wine, parsley and pecorino cheese on a bed of fresh leaves

## Desserts

### Mousse au Chocolate

The best Dark Couverture we can afford, folded into a Silky Sabayon and Whipped cream Mixture with a touch of Passion and a splash of Espresso Coffee

### Brandy Kisses

3 Individual mouthfuls of Rich Pudding soaked in Brandied Butterscotch and served on Vanilla Anglaise with seasonal fruits

### Lemon and Meringue

With home made lemon curd on short bread base topped with Italian meringue and burnt roasted stone fruits and apple

### Coconut Pannacotta

Coconut cream simmered with, Tahitian vanilla, lemon and orange served with inappropriate fruits

## Delice

A selection of fresh baked goods from Wookie's kitchen is usually available. Please ask us for daily choices.

28	Scone with Marscapone and preserves	7
	Homemade Friande	5
26	Muffin with Wild Flower Honey and Ricotta	7
	Brownie	7
	Homemade cookies	4
27	Cupcakes	4

## Cafe

26	Espresso ~ Macchiato	3
	Cappuccino ~ Latte ~ Long Black Flat White ~ Hot Chocolate	
		-Regular 4
		-Large 4.5

## Tea

27	Ceylon ~ Green ~ Earl Grey Chai ~ English Breakfast ~ Peppermint Chamomile	4
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## Drinks

14	Aqua Minerale	6
	San Pellegrino (Arancia Rossa, Limonata)	5
	Lemon, Lime and Bitter	5
	Assorted juices	5
14	<b>BYO corkage \$3 per person</b>	

Thank for your patronage. We hope you had a great time and look forward to seeing you again soon.

PS: We also cater to all types of events ranging from wedding receptions to business parties, breakfast, lunch and dinner all around Sydney. We'll be happy to discuss your next event to help make it gourmet success!

[www.saltpeppernutmeg.com](http://www.saltpeppernutmeg.com)

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