



**350** Restaurant  
& *Lounge*

**All \$12.00 each**

- Pork belly bites** gf  
*with granny smith salad & apple sauce*
- Citrus cured trout**  
*baby caper, lemon oil, grissini*
- Grilled haloumi** v  
*endive salad, stuffed pepper, sourdough*
- Lamb kofta** gf  
*Cous cous, tzaziki, lemon*
- Garlic bread**  
*on crisp Turkish loaf with a selection of dips*

**SMALL BITES**



**BIG BITES**

- Moo beef burger** 18  
*lettuce, vine ripened tomato, swiss cheese, pickled cucumber*
- Pulled pork sandwich roll** 18  
*with coleslaw & fresh chilli*
- 8 hours braised lamb burger** 18  
*lettuce, mint yoghurt*
- Spaghetti** 26 df  
*with garlic prawn, chilli, parsley and baby caper*



**DESIGN'A SALADS**

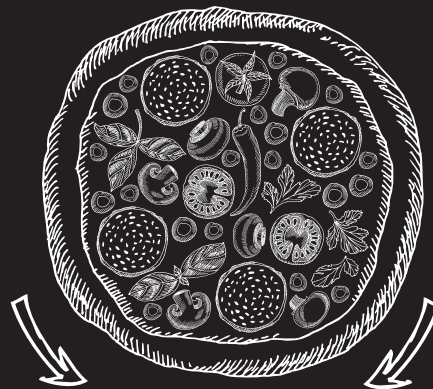
**All \$21.00 each**

- Tomato medley** v  
*homemade ricotta, olives crumb, baby basil & sourdough*
- Quinoa & cous cous salad** v  
*tomato, grilled asparagus, feta cheese & lemon dressing*
- Baby beetroot salad** v  
*wild rocket, feta cheese, walnuts & honey mustard dressing*
- Roasted butternut pumpkin** v  
*goat's cheese, radish, baby parsley & hazlenut dressing*

**CREATE YOUR OWN PIZZA**

**All \$25.00 each**

- CHOOSE YOUR MEAT**
- Chicken    Pepperoni
  - Beef        Ham
  - Prawn      Bacon



- CHOOSE YOUR TOPPINGS**
- Tomato    Basil
  - Onion     Chilli
  - Capsicum
  - Pineapple
  - Mushroom
  - Kalamata olives
  - Beetroot



# THE CLASSICS



<b>Tasmanian Salmon</b> <i>served on fennel puree with pickled radish and asparagus</i>	32	gf
<b>Chicken supreme</b> <i>brocolini, king mushroom, dutch carrot and jus</i>	29	gf, df
<b>Lamb shanks</b> <i>potato mash, green beans, confit garlic and rosemary jus</i>	32	gf
<b>Confit duck leg</b> <i>puy lentil, polenta, watercress and orange salad</i>	32	gf
<b>Slow cooked beef cheeks</b> <i>colcannon potato, spinach and pancetta</i>	31	gf



Why not team up a classic with a wine?

## GRILLS

All grills served with potato gallette, grilled mushroom & tomato  
Choice of sauces - gravy, red wine, pepper or mushroom (\$2.50)

<b>Hunter Valley Angus Rump 300gr</b>	33	gf
<b>Tara Valley Angus Sirloin 250 gr</b>	35	gf
<b>Grain Fed Angus Rib Eye 300 gr</b>	38	gf

## All \$8.00 each

<b>Green beans</b> <i>with almond butter</i>	gf
<b>Garden salad</b> <i>with cherry tomato, cucumber, onion &amp; caramelised red wine vinegar</i>	gf, df
<b>Spinach salad</b> <i>with feta cheese &amp; apple</i>	gf
<b>Steakcut fries</b> <i>with Rosemary salt and aioli</i>	

## SIDES

# SWEET FINISH



We go well with wine & cocktails



<b>Sticky date pudding</b> <i>butterscotch sauce &amp; wattle seed ice cream</i>	12
<b>Homemade tiramisu</b> <i>mascarpone &amp; coffee</i>	12
<b>Bailey's brulee</b> <i>raspberry sauce, biscotti</i>	13
<b>Chocolate fondant</b> <i>candied hazelnut &amp; strawberry</i>	12
<b>Selection of sorbet or ice cream</b>	12
<b>Selection of sweet tasting desserts</b>	17

Gluten Free options available



 ACCORPLUS



#350restaurant&lounge  
#novotelparramatta

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