

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.



Bread

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| Garlic Bread | 18 |
| Char-grilled ciabatta, maldon salt, olive oil, thyme, crispy shallots and garlic | |
| Bread and Dips | 18 |
| Dips, leaves, olive oil and good bread | |
| Bruschetta | 16 |
| Tomato, basil, spanish onion, Sicilian olives and love | |
| Bruschetta Yia Yia | 20 |
| Tomato bruschetta topped with sheep's milk feta, cucumber, oregano, olives and the lightest sprinkling of advice | |

Light Meals

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| Strapazzate | 16 |
| Three scrambled eggs on char-grilled sourdough, with shaved parmesan cheese and a fresh tomato and basil salad | |
| Spuntino Da Campioni | 25 |
| Char-grilled bread layered with smashed avocado and roasted tomato, topped with poached eggs, dill and smoked salmon | |
| Torte Rustico | 27 |
| Crisp puff pastry case filled with creamed mushrooms and leek. Served on a small salad | |
| Zuppe Spontaneo | 15 |
| Soup as we feel made to order and served with char-grilled ciabatta | |
| Torte di Carne e Birra | 25 |
| Minced beef, tomato, mirepoix, bay leaves and thyme that have had a party all afternoon with a load of Guinness. Topped with mash and crisp pastry. Served with a side salad and bread | |
| Duck Nachos | 27 |
| Crisp sweet potato shavings dolloped with duck liver parfait, avocado smash, a small salad and fruit | |
| Insalate Po 'di Limone Pollo | 27 |
| Chicken thigh fillet marinated and poached in buttermilk. Pulled, seasoned with preserved lemon, lemon zest and olive oil. Served on leaves with orange, fennel and sweet corn rolled in ras el hanout | |

Good Things

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| Pasta Affumicato | 27 |
| A rich sauce combining white wine, smoked salmon, black pepper, dill and cream tossed through pasta with fresh herbs and parsley, presented on a bed of winter leaves | |
| Stufato Di Agnello | 30 |
| Lamb shoulder cooked slowly for 8 hours with mirepoix and red wine, deboned and turned into a rich ragu. Finished with country style semolina pasta and tomato fondue | |
| Ragu'Guancia Di Manzo | 30 |
| Beef cheek braised with dried porcini mushrooms, red wine and mirepoix, seasoned with a touch of pomegranate molasses, thyme, black pepper and bay leaves. Finished with a splash of truffle oil, chunks of roasted pumpkin, potato gnocchi and a handful of grana padana cheese | |
| Bowl of the Sea | 32 |
| A stew of fresh seafood, simmered in fennel, thyme, dry chili and bay leaf; seasoned with saffron, stock, white wine and tomato, and tossed with dill and parsley. <i>This dish can also be ordered with pasta</i> | |
| Gnocchi ai Funghi Arrostiti | 28 |
| Home made potato dumplings in a sauce of roasted mushrooms and Tuscan kale with white wine, cream, parsley and pecorino cheese | |
| Risotto Prima Vera | 27 |
| Vialone nano rice simmered in sparkling wine and saffron threads, with roasted pumpkin and artichokes. Served on a bed of leaves with sliced fennel. Finished with grana padana cheese and a dollop of sheep's milk yoghurt | |

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

www.saltpeppernutmeg.com

— BOOKING —

info@saltpeppernutmeg.com

— TELEPHONE —

(02) 98809994

Vegetables and Leaves

Foglia	16
Leaves tossed with lemon and olive oil dressing with sliced apples	
Dell'Ortolano	24
Steamed, grilled and roasted vegetables and leaves with herbs, black pepper and lemon dressing	
Barbietola Greca	25
Roasted beetroot, walnuts, feta and mint on leaves with tomato, red onion and cucumber. Dashed with balsamic glaze and lemon dressing	
Ceci Partito (in Chiave di Blu)	25
Chickpeas, pumpkin and blue cheese on winter leaves with roasted mushrooms, fennel and herbs	

Put a Smile on Your Face

Mousse au Chocolat	15
The best dark couverture we can afford, folded into a silky sabayon and whipped cream mixture with a splash of espresso coffee	
A Trifle	14
At times known as the zombie apocalypse... it usually involves sponge, cream, fruit, and pastry cream	
Boozy Tiramisu	16
Mascarpone cheese blended with sabayon and Italian liqueur, folded into whipped cream and layered with sponge fingers soaked in coffee and more liqueur	
Naked but not afraid Cheesecake	14
A rich gluten-free batter of mascapone, cream cheese and crème fraiche blended with vanilla bean and lemon zest then slow cooked in a water bath. Served with a fresh citrus curd and navel orange salad	
Raspberry Mousse	14
A distant memory of spring topped with caramelized white chocolate crush and berry compote	
Three Coconut Pannacotta	14
A blend of coconut milk and coconut cream seasoned with raw coconut sugar. Splashed with lime syrup and inappropriate fruits	
Cheese Plate	22
One blue, one hard and one soft along with some bits and bobs to make it an adventure	

Baking

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

Scone with Marscapone and Preserves	7
Homemade Chocolate or Fruit Friande	6
Muffin with Wild Flower Honey and Ricotta	7
Brownie	7
Homemade Cookies	4

Cafe

Espresso ~ Macchiato ~ Piccolo Latte	4
Cappuccino ~ Latte ~ Long Black Flat White ~ Hot Chocolate	
	-Regular 4.5
	-Large 5

Tea

Green ~ Earl Grey ~ Chai ~ English Breakfast ~ Peppermint ~ Chamomile	5
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Drinks

House Wine by the Glass (150ml)	8
House Wine by the Bottle	30
From the Wookie Beer Stash	9
Aqua Minerale	9
Lemonade, Ginger Beer	5
Lemon, Lime and Bitters	5
Assorted juices	5

BYO corkage \$3 per person

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

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



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