

WELCOME TO MISC. YOUR NEIGHBOURHOOD MEETING PLACE.
WHETHER CAREFULLY SELECTED OR HAPHAZARDLY COLLECTED, MISC. APPROACHES LIFE
WITH THE BELIEF THAT THINGS 'OF MIXED CHARACTER' TELL THE BEST STORIES AND MAKE
THE MOST MEMORABLE EXPERIENCES. BREAK SOME BREAD, ORDER A BIT OF THIS, ADD A
BIT OF THAT, DRINK SOMETHING AND TOGETHER WE WILL LET THE GOOD TIMES ROLL.

WWW.

INSTAGRAM

MISCPARRAMATTA.COM.AU
(AT)

MISC.PARRAMATTA

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A BIT TO SNACK

ZUCHINI FLOWER basil, ricotta, preserved lemon emulsion	8.5 ea
OLIGASTI ANCHOVY french butter, crouton	5.5 ea
WARMED MANCHEGO rosemary oil, sweet fig, black pepper, pita cracker	4.5 ea
BAKED HALF SHELL SCALLOP tomato, chilli ^{GF}	8.5 ea
BEEF INTERCOSTAL SKEWER malt vinegar glaze, potato cream ^{GF}	11 ea
GILDA LEMON white anchovy, guindillas ^{GF}	6 ea
MORTEN BAY BUG TRAMEZZINO SANDWICH tarragon mayonaise, iceberg lettuce, lemon	18 ea

A BIT OF THIS

WOOD FIRED PITA BREAD housemade, EVOO	9
+ with green chilli butter & parmesan	+4
+ French onion butter	+4
SICILIAN SASHIMI tuna, capers, orange, lemon, olive oil, chilli, onion ^{GF}	26
OYSTERS with strawberry & lime mignonette ^{GF}	5ea (min 4)
BEEF TARTARE kamboon spice, cured egg yolk, fried flat bread	26
HUMMUS marinated peppers ^{GF}	14
SMOKED LABNEH ezme salsa, chives	14
WHIPPED RICOTTA honey roasted pistachio, thyme ^{GF}	14
OLIVES HOUSE MARINATED oregano, chilli, lemon ^{GF}	14
MORTADELLA LPs quality meats	14
PROSCUITO	19
BASTURMA	19
CHEESE PIE "BUREK" ricotta, pecorino, aged cheddar, scamorza, spicy honey	22
BURATTA spiced tomato fondue, aged balsamic, basil ^{GF}	24
SWEET & SOUR ROAST PEPPERS onion & paprika sauce, sour cream ^{GF}	23

A BIT OF THAT

OCTOPUS potato, toum ^{GF}	28
GRILLED CALAMARI garlic, parsley, & zough ^{GF}	26
NASTRINI ALFREDO butter, parmesan & aged balsamic	36
BAKED CONCHIGLI A LA VODKA mozzarella, parmesan crumb	36
SPAGHETINI prawn, garlic, onion, fermented chilli butter & chives	39

A BIT MORE

MARKET FISH FILLET green olive salsa, caper, lemon, basil, green onion ^{GF}	MP
300G STRIPLOIN green peppercorn sauce ^{GF}	62
1KG BISTECCA MB4+ condements, sauce, fries, leaves ^{GF}	MP
CHICKEN MILANESE mustard fruit, sugarloaf cabbage	36
ROAST HALF CHICKEN chicken jus	46
LAMB SHOULDER slow roasted, zhug, saj bread, cacik	47/90

A BIT ON THE SIDE

SMOKEY EGGPLANT fennel pollen, olive oil, spiced lemon, confit garlic ^{GF}	16
CUCUMBER pickled, salted, fresh, dill yoghurt & oil ^{GF}	16
MIXED LEAVES sweet onion vinaigrette ^{GF}	14
CHARRED BROCOLINI hazelnut vinaigrette	16
DOBBERS TOMATO pickled onion, fine herb cream, ricotta, olive oil, parsley ^{GF}	18
DUCK FAT ROAST POTATOES rosemary & garlic ^{GF}	18
CHIPS crack salt	14

A BIT SWEET

BLOOD ORANGE SORBET mandarin oil, lemon thyme	13
BANOFFEE BANANA white miso caramel, chantilly	16
TIRAMISU MASCARPONE MOUSSE mar sala, brown butter tuile	18
PASSIONFRUIT SPLICE sour cream, sorbet & fresh passionfruit	18

FEED ME MENU

95pp (min 2)

WARMED MANCHEGO rosemary oil, sweet fig, black pepper, pita cracker
BAKED HALF SHELL SCALLOP tomato, chilli

OLIVES HOUSE MARINATED oregano, chilli, lemon

WOOD FIRED PITA BREAD housemade, EVOO

+ with green chilli butter & parmesan +4

+ French onion butter +4

HUMMUS marinated peppers

SMOKED LABNE ezme salsa, chives

PASTA SELECTION choice of:

NASTRINI ALFREDO butter, parmesan & aged balsamic **OR**

SPAGHETINI prawn, garlic, onion, fermented chilli butter & chives

LAMB SHOULDER slow roasted, zhug, pita bread, cacik

CHIPS crack salt

MIXED LEAVES sweet onion vinaigrette

TIRAMISU

GET CONNECTED



PLEASE NOTE: Although great care is taken when preparing your food, take extra caution if you have severe allergies. We are unable to guarantee the absence of nut, egg, wheat, seeds and other allergens in our kitchen.

Please mention any dietary requirements or allergies to staff.

We kindly request no substitutes or alterations to the menu, thank you.

Sorry, no split bills.

1.5% surcharge on all cards

10% surcharge on weekends

15% surcharge on public holidays