

STARTER	SOUP OF THE DAY	18
	BREAD (V) brioche, vogue cafe signature butter	8
	AUSTRALIAN PREMIUM OYSTER apple vinaigrette	42 84
	SEARED KING SALMON soy, ginger and shallot	28
	SCALLOP CRUDO hokkaido scallop, prawn oil, jamon dressing	33
	KING SALMON TOAST avocado, crème fraîche, salmon roe, crispy brioche	21
	FRIED CHICKEN beetroot chips, chilli, honey mustard mayo	28
	FRIED CALAMARI salt and pepper, sweet soy	28
	HEIRLOOM TOMATO (V) shiso, stracciatella	26
BURGER & ROLL	SMOKED M9 WAGYU BRISKET BURGER mustard, asian slaw	36
	XO LOBSTER ROLL fresh lobster, xo mayo	38
MAIN	BBQ PORK BELLY pickled apple, fennel, honey soy	36
	STEAMED ALPINE KING SALMON sweet miso, prawn emulsion, zucchini	48
	GRILLED SPATCHCOCK fermented chilli, lemon	29 49
	APPLEWOOD SMOKED M9+ WAGYU SIRLOIN STEAK pickled mustard seed, sweet soy jus	128
	JACK'S CREEK BLACK ANGUS RIBEYE STEAK mustard, wasabi sauce, rock salt	75
	ROASTED SPRING VEGETABLES (V) cashew, gremolata	35
SIDE	SIGNATURE SKIN ON CHIPS, SWEET CHILLI SALT (V)	16
	BROCCOLINI, ANCHOVY BUTTER (V)	16
	GARLIC ROASTED NUTS - CASHEW, MACADAMIA, ALMOND (V)	12

SIGNATURE	THE DEVIL WEARS PASTA tiger prawn, szechuan pepper, squid ink spaghetti, chilli	38
	PANCETTA TOMATO PASTA pancetta, mushroom, tomato, basil, mafaldine	36
	HONEY GRILLED HALOUMI (V) jersey cows tilba haloumi, honey comb, caramelised fig	35
	SURF TURF TRIO octopus, chorizo, potato	32
PREMIUM	VOGUE CAFE CAVIAR signature condiments - hokkaido scallop, potato scallop seaweed rice cracker, truffle cracker, chives, egg, cream fraîche	10g 68 28g 168
	Vogue Cafe brand caviar is a premium grade caviar sustainably sourced from the Caspian Sea. The tasting notes are rich and umami, slightly salty, with a nutty, creamy finish.	
	VOGUE CAFE SEAFOOD PLATTER fresh lobster, oyster, hokkaido scallop, king salmon, tiger prawn, xo lobster roll, salmon roe, skin on chips	half lobster 268 whole lobster 368
	VOGUE CAFE DELUXE CAVIAR SEAFOOD PLATTER signature vogue cafe caviar, fresh lobster, oyster, hokkaido scallop, tiger prawn, king salmon, xo lobster roll, salmon roe	10g caviar & half lobster 298 28g caviar & whole lobster 498
	THE LOBSTER PASTA choose from the devil's pasta or pancetta tomato pasta	half lobster pasta 148 whole lobster pasta 288
	SIGNATURE WHOLE LOBSTER vogue cafe seafood platter & choice of lobster pasta	lobster two-ways 398 special size m.p.
DESSERT	RASPBERRY SNOWFLAKE white chocolate ice cream, raspberry, milk sable	21
	THE GARDEN OF TIME heirloom tomato granita, buffalo yogurt, guava sorbet	19
	ROASTED HAZELNUT ICE CREAM burnt pastry, oabika	19
	CHEESE PLATTER OF THE DAY daily selection of cheese, honey comb, seasonal fruit	38

(V) Vegetarian. Should you have any special dietary requirements or allergies, please inform your waiter.

Please note a 1.65% surcharge applies for VISA/Master card transactions, 2% for AMEX. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays. An additional service fee of 10% applies to bookings of 8 people or more.

SYDNEY
VOGUE CAFE

