



BAR CUPOLA

angel place office tower

voted as Best Casual Restaurant and Best Café - SMH Sydney Magazine's Readers' Poll

DINNER MENU

menu and prices subject to changes without notice. Always ring to check for the latest menu as web menu may not be current.

TWICE COOKED DUCK WITH SAUTEED RED ENDIVES, POACHED PEARS AND HAZELNUTS	\$ 28.00
KUMERA AND PROVOLONE RAVIOLI WITH BURNT BUTTER, CRISPY SAGE AND GRATED PARMESAN	\$ 25.00
BEER BATTERED FISH, HANDCUT CHIPS AND A SIDE SALAD SERVED WITH TARTARE SAUCE	\$ 25.00
HALOUMI AND ZUCCHINI FRITTERS WITH SHAVED CUCUMBER CHERVIL SALAD WITH MINTED YOGHURT WITH SMOKED SALMON (EXTRA \$3)	\$ 22.00
CRISP SKIN BARRAMUNDI WITH A SALAD OF ROAST ASPARAGUS, OLIVES, CHERRY TOMATOES, FENNEL TOSSED IN PESTO	\$ 28.00
BEEF AND MUSHROOM IN RED WINE POTTED PIE SERVED WITH SIDE SALAD	\$ 28.00
CHICKEN WONTON SOUP IN A CLEAR SOYA BEAN BROTH WITH BABY SPINACH AND A HINT OF CHILLI	\$ 18.50
MALAYSIAN BEEF RENDANG WITH RICE AND ACCOMPANIMENTS	\$ 25.00
CHICKEN CURRY SERVED WITH INDIAN ROTI CHANAI (PARATHA)	\$ 25.00
SIDES	
CRUSTY BREAD WITH OLIVE AND BALSAMIC OILS	\$ 5.50
SHOESTRING FRIES	\$ 7.50
MIXED GREEN SALAD	\$ 7.50
WARM GREEN BEANS WITH OLIVE TAPENADE AND ALMOND SLITHERS	\$ 8.50
DESSERT	
LEMON CURD TART (IN A SHORTCRUST PASTRY) WITH LIQUEURED SEASONAL FRUIT	\$ 15.00
FLOURLESS CHOCOLATE OSCAR TORTE WITH STRAWBERRIES	\$ 15.00

*Planning a function? Just a reminder that we can cater for private evening events and functions at the restaurant level.
There is also a 200 seat Conference Centre at Angel Place for hire, as well as the spaces over at the Northern Lobby.*

GST inc. no split bills

1-2-2009