



AUVERS

Tapas

\$7.00 | Prawn Toast

Mango Chutney • Sesame Seed • Wagyu Fat

\$18.00 | Foie Grass Candle

Truffle Butter • Brioche Bread • Almond

\$7.00 | Mac and Cheese Croquette (3pcs) (v)

Konbu Sauce • Togarashi

\$14.00 | Wagyu Gyoza (3pcs)

Konbu Butter

\$22.00 | Wagyu Skewer (2pcs) (dfo)

Yakiniku Mayonnaise • Mushroom • Shallot

\$18.00 | Yuzu Soy Oyster (3pcs) (gf, df)

Yuzu Soy Mignonette • Salmon Roe

\$18.00 | Oyster Rockefeller (3pcs)

Smoky Ponzu Hollandaise Sauce
Typhoon Shelter Garlic Crumb

\$18.00 | Octopus Karaage

Auvers' Salted Egg Seasoning • Tartare Sauce

\$12.00 | Lobster Cone (2pcs)

Lobster Salad • Cone • Salmon Roe

\$8.00 | Buffalo Wings (3pcs)

Devil Sauce • Furikake

Dessert

\$26.00 | Auvers' Pancake (v)

Matcha Pancakes • Red Bean Paste
Premium • Matcha Glaze • Sponge
Raspberry Sorbet

\$26.00 | Cheesy Espresso French Toast (v)

Croissant in a Hot Plate • Creamy Espresso
• Basque Cheesecake • Coffee Ice Cream •
Candied Orange (Extra Baileys Liquor +\$5)

\$12.00 | Chocolate Fondant (v)

Raspberry Sorbet

Sides

Edamame \$6

Chips With Saffron Mayonnaise \$10

Umami Parmesan Chips \$12

Garden Salad • Sesame Dressing \$10

Char Broccolini • Garlic Crumb \$10

Duck Fat Potatoes \$10

Kids

\$15 Happy Meal

Only for 12 aged and under
(free apple/orange juice/ babyccino)

Kids Nuggets and Chips

Fish & Chips

Spaghetti Bolognese

Booking:

www.auverscafe.com.au

02 9188 2392

Private Function Enquire:

email: ds@auverscafe.com.au

Main

\$26.00 | Lobster Omelette

Omelette • Lobster Salad • Petite Salad
Tobiko • Mayonnaise • Bechamel

\$28.00 | Ikura Rice

Salmon and Lobster Salad
Umami Rice • Smashed Avocado
Onsen Egg • Bonito Mayo • Salmon Roe

\$30.00 | Ox Tongue Dry Noodle

Wagyu Ox Tongue • Onsen Egg
Togarashi

\$38.00 | Wagyu Noodle

Grilled Yakiniku Wagyu
Egg Noodle • Creamy Konbu Sauce
Chilli Parmesan Crisp

\$34.00 | Wagyu and Duck Fried Rice

Miso Duck Breast • Wagyu Fat • Peas
Egg • Garlic Typhoon Shelter Crust
Crispy Kale • Corn

\$34.00 | Salmon Pasta

Salmon Broth • Squid Ink Malfadine
Umami • Crust Confit Salmon
Citrus Crust • Edamame

24.00 | Salmon & Apple Salad (vo, df)

Poached Salmon • Mixed Leaves
Confit Cherry • Tomatoes • Edamame
Sesame • Sesame Dressing
(Vegetarian option: Haloumi instead of Salmon)

\$32.00 | Steam Barramundi (gfo)

Umami Rice • Ginger and Shallot
Sauce • Char Broccolini

\$34.00 | Tuna Steak

Mango Chutney • Couscous • Parsnip
Puree • Ponzu Sauce • Sesame Seed

\$38.00 | Sousvide Sirloin Steak (250gr)

Potato Croquette • Mushroom
Peppercorn Jus • Sweet Potato Puree

\$72.00 | MB9+ Wagyu Steak (200g)

Ranger Valley Wagyu Beef With Marble Score of 9+
Foie Gras Sage Butter • Parsnip Puree
(With Sides Of Duck Fat Potatoes & Char Broccolini)

\$28.00 | Floating Fish Burger

Beer Battered Fish • Sliced Tomatoes • Salad
Brioche Bun • Chips • Salted Egg Crumb
Tartare Yoghurt Sauce • Green Tobiko

\$28.00 | Wagyu Beef Burger (gfo)

Wagyu Beef Patty 200gr • Salad
Tomatoes • Cheddar Cheese • Yakiniku Mayonnaise
Brioche Bun • Chips

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