



JANUS

— *Sydney* —

CATERING
MENU

02 9223 3997
RETAIL 1 & 2, 1 BLIGH ST
SYDNEY 2000

BREAKFAST

Sour cherry & apple loaf w honey ricotta	5
Martini of mixed berries w fresh honeycomb vanilla bean yogurt	9
Bircher muesli w apple & roasted hazelnuts	8
Salmon terrine w fresh goat's cured & macerated figs	15
Bacon & egg Panini on sourdough w chilli jams	8

BAKERY

Financier-Moist almond teacake	4
Canele Soft and tender centre and dark crust	4
Nata crisp pasterie custard tart	4
Doughnut	4
Chocolate brioche	4
Raspberry brioche	4
Pear brioche	4
Cherry Danish	4
Pear Danish	4
Banana bread	4
Plain brioche	4
Rosemary & sea salt brioche	4
St Tropez - Crusted brioche with sugar almonds, filled with crème patisserie	4
Plain croissant	4
Daily muffins	4
Apricot Danish	4

BREAD OPTIONS

WHITE , SOY LINSEED, WHOLE BROWN

Spiced Italian chicken w fresh tomato & baby rocket	15
Grilled chicken w fresh lemon, season avocado & parmesan aioli	15
Wagyu steak sandwich w provolone, Dijon mustard, fresh beetroot & caramelised onion	15
Duck confit w fresh figs, apple balsamic & roasted walnuts & baby rocket	15
12 hour lamb w vine ripened tomato & grilled haloumi w fresh tazatziki	15
Vegetarian roasted field mushroom, provolone, fresh tomato & panquillo peppers	15
Crispy skin pork belly w radicchio, fresh fennel & apple balsamic	15
Italian parmesan meat balls in tomato sugo, w fresh basil & shaved pardano	15

INSALATE

SERVED W OUR BAKED SOUR DOUGH

Wagyu Beef w fresh chilli roasted cashews, baby spinach & sauce Nam Jim	16
Grilled chicken w baby cos, Crisp prosciutto & parmesan Ailoi	16
White Tuna Arboreal w yellow butter beans, marinated olives & lemon oregano vinaigrette	16
Roasted butternut pumpkin w fresh mint, pine nuts & Persian fetta w raspberry vinaigrette	16
12 hour lamb w roasted peppers, fresh mint, baby spinach & confit garlic	16
Iberico Prosciutto w aged balsamic & creamed celeric w sea salt	16
Fresh fig w Iberico prosciutto, buffalo mozzarella & sautéed asparagus	20

CANAPÉS

PRICES AVAILABLE ON REQUEST

VEGETARIAN

Sweet corn & basil cappuccino

Polenta terrine w mushroom duxcelle

Jerusalem artichoke tart w goats curd beignet

Sautéed potato gnocchi w truffle pecorino

Chevron tortellini w crispy sage & burnt butter

SEAFOOD

Freshly shucked aganassi (native flat oyster) w a champagne & honey jelly

Herb crusted tuna w Yarra valley caviar & Cyprus black salt

Beetroot cured gravelax of ocean trout w confit pock neck

Seared Tasmanian sea scallop w creamed corn & sauce nam Jim

Lobster tortellini w sauce grebiche & baby coriander

MEAT

Wagyu bresolla Carpaccio w truffle aioli & confit baby capers

Lamb piteveah w celeriac puree & baby chervil

Milk fed veal loin w sautéed trompette mushrooms

Confit pork belly w apple & vanilla bean puree

Tea smoked duck & candied orange

PIZZA

MODIMIO

Margherita w seasoned baby tomatoes and basil	15
Roast potato w mushrooms, onions, broccoli & truffle pecorino	16
Pancetta w caramelized pear, rocket & chilli	16
Smoked Chorizo w sweet & sour peppers	16
Induria Pepperoni w truss tomato and goats curd	16
Induria Pepperoni w mushrooms, onions & olives	16
Smoked Chicken w spinach, cashews & semi-dried tomato puree	16
Roasted leg ham & sweet pineapple w baby bocconcini	16
Seared yellow fin tuna w chilli puree	18
Iberico prosciutto w eggplant caponata	18
Chilli Prawn w olive and tomato salsa	18

BRUSCHIETTA

LA ORGANIC OLIVE OIL

Confit truss tomatoes w olive tapenade & goats curd	15
Fire roasted bell peppers w chevron & fresh lemon	15
Caprese w organic tomato & buffalo mozzarella	15
Smoked Huon salmon w avocado puree & Yarra valley caviar	16
Iberico Prosciutto w macerated figs & un pasteurised monchargo	16

FORMAGGI

ALL OUR CHEESES ARE CHOSEN FROM OUR PRIVATE SELECTION IN ITALY

Asiago semi matured cow's milk w a mild smell from Veneto region	12
Truffle pecorino mature hard ewes milk, nutty & buttery from Tuscany	14
Gorgonzola Dolce blue veined cow's milk, mild smell from Lombardy	14
Taleggio wash rind goats milk from northern Italy	14
Assiette of three	24

SALUMI

CURED MEATS ALL DRY AGED FOR 18 MONTHS W LA ORGANIC OLIVE OIL

Iberico Prosciutto	15
Wagyu Bresaola	15
Salame Cacciatori	15
Nduja	15
Quan Charlie	15

INDIVIDUAL CAKES

Kaori	8
Layers of lime mousse, hazelnut dacquoise and lime jelly w vanilla mousseline and balsamic strawberries	
Poire	8
Charlotte of pear mousse and poached pear with vanilla lady finger sponge	
Praline Bubbles	8
Praline cream filled profiteroles with cocoa nib tuille	
Yuki	8
Dome of raspberry cream, redcurrant and coconut crème fraiche cheesecake	

JuJu	8
White and milk chocolate rose mousse layered with lychee jelly and jaconde	
Mille Feuille	8
Classic dessert of caramelised puff and vanilla bean pastry cream	
Zinga	8
Ginger and rhubarb brulee	
Figaro	8
Baked fig tart with raspberry mousse and fresh figs	
Orange Illusion	8
Flourless choc chip orange almond cake with milk chocolate ganache.	
Papple	8
Almond and apple tart with calvados chaboust with mini toffee apple	
Mont Blanc	8
Friand with crème Chantilly and chestnut puree	

LARGE CAKES

Papple	50
Almond shortbread with frangipane cream and baked caramel apples. Finished with calvados vanilla chiboust	
Poire	50
Pear mousse charlotte with red wine poached pears	
JuJu	50
Rose scented milk and white chocolate mousse with lychee jelly	
MeyMey	50
Layers of coconut bavarois and roasted pineapple with sambucca strawberries & coconut biscuit	
Seduce	50
Raspberry cremeux with bitter chocolate framboise sacher	
CHI-CHI-CHI	50
Hazelnut ganache with sesame croquant on a coffee choc sponge	
Menage e trois	
Orgin Coverture on an almond daquoise, three layers of the finest Belgium chocolate mousse	

MACARONS

Watermelon	3
Cassis	3
Macha / Green Tea	3
Banana Nutmeg	3
Rose and Lychee	3
Strawberry Balsamic	3
Ruby Grapefruit	3
Black Sesame	3
Rocky Road	3
Chocolate	3
Pistachio	3
Passion Fruit	3
Raspberry	3
Seasonal Flavour	3
Seasalt	3
Vanilla	3
Orange poppyseed	3
Salted caramel	3
Mango	3
Blueberry	3
Peach & raspberry	3
Olive oil	3
Chai latte	3
Vegemite	3

BISCUITS

Hazelnut Crescent	6
Choc Chip Cookie	6
Almond Honey Slice	6
Cashew Nut Shortbread	6
Raisin Almond Biscotti	6