

12-MICRON



*Casual, beautiful and modern,
much like Australia itself*

What's in a name?

12-Micron's name is inspired by the venue's ethos to celebrate Australian produce, taking the best ingredients and refining those into an evolving menu of dishes. Its namesake is the rare and coveted fine 12-micron wool fibre which, much like an ingredient in the kitchen, is refined into a beautiful garment.

Located at the northern end of the waterfront featuring complete glass frontage and 270 degrees of Sydney's harbour, 12-Micron is a warm, welcoming space.

From the finishes and ambience, to the carefully sourced ingredients and craftsmanship, this beautiful contemporary Australian restaurant, bar and late night dessert kitchen is truly breathtaking.

Our team will work with you to tailor your experience at 12-Micron, whether it be casual drinks in the bar through to exclusive venue hire.

Tower 1, Level 2, 100 Barangaroo Avenue, Barangaroo NSW 2000
Enter via Watermans Quay / 02 8322 2075 / info@12micron.com.au



Spaces

12-Micron has an array of beautiful spaces and dining and drinking experiences to suit any occasion.

Immerse yourself in the ambience of the restaurant, bar or dessert kitchen by reserving a semi-private area and enjoy harbour views through the floor to ceiling glass.

If you're after an exclusive space, our private dining space seats up to 30 and is the epitome of private. Stunning solid timber walls allow for complete privacy or can provide a window through to the dessert bar. Exclusive lift access, as well as personal sommelier and wait staff are all part of the luxe experience.

12-Micron can also be hired exclusively in its entirety for large-scale events.



Food

Our food is relaxed and accessible.

Executive Chef Justin Wise (The Press Club, The Point Albert Park) sources predominantly Australian ingredients from a range of producers and a collective of foragers to create a refined but still relaxed menu inspired by the earth, ocean, land and air.

Canapés

3 cold options, 5 hot options / 55pp
4 cold options, 7 hot options / 69pp
3 cold options, 5 hot options, 2 grazing / 79pp

Cold

Beetroot cigar, leek ash (v)
Puffed polenta, whipped cheese, bush tomato powder (v, gf)
Eggplant tart, miso, macadamia (v)
King prawn, rainforest lime, black sesame (gf)
Salmon, Parma ham, radicchio (gf)
Oyster, lemon aspen, pig salt (gf)
Tuna, native furikake, cucumber, wasabi (gf)
“Fish & Chips” Brandade, purple congo potato, lime leaf (gf)
Wallaby tataki, radicchio, cocoa nib (gf)
Cured duck, liver parfait, Illawarra plum
Ham hock, alpine pepper, mustard (gf)
Wagyu bresaola, pickled enoki, smoked potato (gf)

Hot

Mushroom and cheese brioche (v)
Kipfler potato, sour cream, chives, Pyengana cheddar (v, gf)
Shitake, tofu and black rice croquette (v)
Octopus beignet, shiso, local chickpea miso (gf)
Scallop, bush tomato, olive (gf)
Pork cheek, Ribery, pumpkin seed (gf)
Chicken, everything pea (gf)
Pigeon, tonka bean, pickled muntries, radish (gf)
Rangers valley flank steak, pickled red onion, carrot scratching's (gf)
Intercostal, native plum glaze, beetroot powder (gf)
Oxtail, nasturtium, caper, quandong
Lamb rib, mint bush, dukkha (gf)

Dessert

Carrot cake, cream cheese frosting, blood orange (nut free)
Peanut butter and rosella magnum (nut free)
Earl grey tea, mandarin, mint, white chocolate verrine (nut free)
Strawberry and quandong Eton mess pops (v)
Pineapple, coconut, basil verrine (vegan, nut free)
Dark chocolate, apple and rainforest lime mousse,
white chocolate lime leaf (gf, nut free)
Churros, lemon myrtle sugar, chocolate sauce (v, nut free)
Lemon meringue pie (nut free)
Green tea sponge, yuzu curd, muntries
Blackcurrant marshmallow, lemon myrtle (nut free)

*Grazing items are seasonal, a member of the events team
will be able to advise and assist with your selection*

Set Menu

3 Courses / 70

2 oysters to start / +10

Choice of entree

Kingfish, fennel, jalapeno, finger lime

Pork jowl, black pudding, ribberries, chestnut

Yam, olive, feta, basil, aniseed myrtle

Choice of main

Pumpkin, orange, coconut

Mulloway, horseradish, broccoli, almonds

Lamb, purple carrot, quinoa, curds, whey

Choice of dessert

Pavlova, quandong, white chocolate, strawberry

Pineapple sago, coconut, basil, mint

Pyengana cheddar, cow's milk, apple, quince, lavosh

Tasting Menu

5 Course - Savoury / 89

7 Course - 5 savoury, 2 dessert / 115

Our menu features predominantly Australian ingredients from a range of producers and a collective of foragers. We will work with you to build a tasting menu with dishes to best showcase this produce.

Dessert

3 Course Tasting / 49

5 Course Tasting / 72

7 Course Tasting / 95

3 Course Tasting

Earl Grey

Mandarin | Peppermint | White Chocolate

Carrot Cake

Cream Cheese Frosting | Blood Orange

Peanut Butter Rosella

Raspberry Jelly | White Chocolate | Sour Dough Ice-Cream

5 Course Tasting

Cheddar Mousse

Milk Chocolate Cream | Quince | Honey Comb

Carrot Cake

Cream Cheese Frosting | Blood Orange

Pavlova

Quandong | White Chocolate | Strawberry

Pineapple Sago

Coconut | Basil | Mint

Peanut Butter Rosella

Raspberry Jelly | White Chocolate | Sour Dough Ice-Cream

7 Course Tasting

Cheddar Mousse

Milk Chocolate Cream | Quince | Honey Comb

Carrot Cake

Cream Cheese Frosting | Blood Orange

Peanut Butter Rosella

Raspberry Jelly | White Chocolate | Sour Dough Ice-Cream

Earl Grey

Mandarin | Peppermint | White Chocolate

Pavlova

Quandong | White Chocolate | Strawberry

Pineapple Sago

Coconut | Basil | Mint

Rainforest

Chocolate | Apple | Rainforest Lime Mousse | Passion Fruit



Drink

Package One / 65pp

Package Two / 85pp

Package Three / 105pp

Package One

First pour wine, tap beer, soft drinks

Package Two

Premium wine, tap beer, soft drinks

Package Three

Deluxe wine, tap beer, soft drinks

- + 15 per cocktail on arrival
- + 20 add spirits to any of the above packages
- + 25 for 2 cocktails on arrival
- + 25 per glass of champagne on arrival

Our beverage selection is ever-changing. A member of the events team will be able to advise and assist with your selection.