

# 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 Shipwright Walk / 02 8322 2075 / [info@12micron.com.au](mailto:info@12micron.com.au)



## Food

Our food is relaxed and accessible.

Executive Chef Danny Corbett 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)

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)

Scallop, bush tomato, olive (gf)

Pork cheek, Ribery, pumpkin seed (gf)

Chicken, everything pea (gf)

Ranger's valley flank steak, pickled red onion, carrot scratching's (gf)

Lamb rib, mint bush, dukkha (gf)

### Grazing

Crab, fennel, daikon, lemon aspen (gf)

Paperbark salmon, macadamia, zucchini (gf)

Brisket, potato, pepperberry (gf)

Chicken, buckwheat risotto, parsley, Alpine pepper \* veg option available (gf)

Pork neck, rosella, ironbark honey, pumpkin (gf)

"Damper" gnocchi, peas, warrigal greens, lemon myrtle (v)

### Dessert

Peanut butter and rosella magnum (nf, gf)

Pineapple, coconut, mint verrine (Vegan, nf, df, gf)

Churros, lemon myrtle sugar, chocolate sauce (v, nf)

Lemon aspen meringue pies (nf)

Mango jelly, white chocolate, desert lime verrine (gf)

Mini coconut rough (gf)

Iced dark chocolate and passionfruit truffle (gf, v, nf)

## Set Menu

3 course / 80pp

Guest choice on the day

### Canapés

Ham hock terrine alpine pepper & mustard

King prawn w rainforest lime & black sesame

### Choice of entree

Tuna, beetroot, furikaki, dashi mayonnaise

Pork belly, parsnip, riberry, barilla

Summer vegetables, pickled carrot, baby fennel, peas,

daikon, nasturtian

### Choice of main

Murray cod, zucchini, mussels, miso cream

Flank steak, grain fed, BMS 5+

Pumpkin- pickled, roasted, smoked w granola, crystal ice plant

### Shared sides

Seasonal leaves, lemon myrtle

Seasonal mixed leaves

### Choice of dessert

Chocolate, caramel, honeycomb, artichoke crisps

Pineapple, sago, blueberry

Lychee, raspberry, lemon curd

## Tasting Menu

5 course savoury / 105pp

7 course savoury and dessert / 115pp

Summer vegetables, daikon, nasturtium

Tuna, beetroot, furikake

Pork belly, leek, potato

Murray cod, zucchini, mussels

Duck breast, carrot, carrot cake

Davidson plum sorbet, granola, milk chocolate

Milk chocolate & honeycomb sphere, banana, caramel

*Sample menu, subject to seasonal changes*

*Vegetarian & vegan options available*

*Wine matching available; please ask your event coordinator*



## Cakes

Make your event more memorable by adding a celebratory cake, hand crafted by 12-Micron's pastry team. Available in-venue and takeaway.

### Flourless Chocolate Cake

Small (serves 6)	\$80
Medium (serves 10)	\$100
Large (serves 20)	\$180

### Rosella & Raspberry Sponge Cake

Small (serves 6)	\$80
Medium (serves 10)	\$100
Large (serves 20)	\$180

### Coconut Rough Cake

(serves 8)	\$120
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### Strawberry Cream & Mint Cake

(serves 8)	\$120
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## 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

*All packages available for 3 hours.*

+ 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.*