

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



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 cornet, 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)
Hasselback potato, pepperberry mayo, saltbush
Shitake, tofu and black rice croquette (v)
Scallop, bush tomato, olive (gf)
Pork cheek, Ribery, pumpkin seed (gf)
Chicken, everything pea (gf)
Rangers valley flank steak, pickled red onion, carrot scratching's (gf)
Lamb rib, mint bush, dukkha (gf)
Quail tulip, five spice caper & quandong

Grazing

Prawn, 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, maple jelly, sago, blueberry infusion (vegan, nf, df, gf)
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 / 70pp

2 oysters to start / +10pp

Guest choice on the day

Choice of entree

Truffle Pappardelle, smoked mushroom, cured yolk

Dory, confit duck, roasted grapes, verjus sauce

Wagyu bresaola, macadamia, roasted cherries

Choice of main

Lemon salmon baked on paper bark & saltbush, smoked sauce gribiche, rustic chips

Salt baked swede, roasted mushrooms, mushroom cream, chestnuts

Spit roasted pork, black pudding croquette, caramelised quince puree, leek

Ranger's Valley wagyu rump 5+, potato, Watercress

Shared Sides

Mixed leaves

Wagyu potato, saltbush

Choice of dessert

Banana mousse yoghurt, macadamia, burnt cream, granola

Coconut sable, beetroot compote, foam, plum jam (v)

Milk chocolate, honeycomb sphere, pear, caramel

DEGUSTATION MENU

7 course tasting menu / 115pp

Matched wine / 195pp

Snacks for the table;

Beetroot tartare, riberry, wattle seed lavosh, horseradish

Pressed truffle pecorino toastie

Dory, confit duck, roasted grapes, verjus sauce

Wagyu bresaola, macadamia, roasted cherries

Confit pork Jowl smoked over coal, cauliflower, tea spiced prunes

Steamed blue eye cod, coriander emulsion, braised rappe, white rad-
ish

Ranger's Valley beef cheek, potato hotpot, beetroot, Watercress

Pre Dessert

Milk chocolate, honeycomb sphere, pear, caramel

Subject to seasonal changes

Vegetarian & vegan options available



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

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

Please note, we required a minimum of 5 days' notice. A member of the events team will be able to advise and assist with your selection.

DRINKS

HOUSE POUR //

Sommeliers variety of house beverages,
including 1 sparkling wine, 1 red wine,
1 white wine, 2 beers, soft drink & juice,
still & sparkling mineral water

3hr / 49pp 4hr / 59pp 5hr / 69pp

FIRST POUR //

Sparkling

Amanti Prosecco NV, *Veneto*

White

Simao & Co. Sauvignon Blanc, *2018, King Valley*
Cesari Pinot Grigio, *2017, Venezie ITA*
Hart & Hunter 'Limited Release' Chardonnay, *2018, Hunter Valley*

Rosé

Gilbert Rose, *2018, Mudgee*

Red

Gilbert Pinot Noir, *2017, Orange*
Unico Zelo 'Truffle Hound' Nebb'/Barbera, *2018, Clare Valley*
Langmeil 'Longmile' Shiraz, *2017, Barossa Valley*

Kirin, Hawthorn Pale Ale, James Boags Light,
Soft drink & juice, still & sparkling mineral
water

3hr / 65pp 4hr / 75pp 5hr / 85pp

DELUXE POUR //

Sparkling

Val D'Oca Prosecco, *NV, Treviso ITA*

White

Kuru Kuru Sauvignon Blanc, *2018, Marlborough NZ*
Eddie McDougall Pinot Grigio, *2017, King Valley*
God's Hill Chardonnay (unwooded), *2017, Barossa Valley*

Rosé

RockBare Grenache Rose, *2018, McLaren Vale*

Red

Saint Clair Pinot Noir, *2017, Marlborough NZ*
The Other Wine Co. Grenache, *2018, McLaren Vale*
Yelland & Papps 'Y&P' Shiraz, *2017, Barossa Valley*

Heineken, Lords Nelson Three Sheets Pale Ale,
James Boags Light, soft drink & juice,
still & sparkling mineral water

3hr / 70pp 4hr / 80pp 5hr / 90pp

PREMIUM POUR //

Sparkling

Chandon Brut NV

White

Jim Barry Riesling, *2017, Clare Valley*
Shaw & Smith Sauvignon Blanc, *2018, Adelaide Hills*
Shaw & Smith 'M3' Chardonnay, *2017, Adelaide Hills*

Rosé

Coeur Clementine, *2018, Provence FRA*

Red

Clarence House Pinot Noir, *2017, Tasmania*
Cape Mentelle 'Trinders' Can Merlot, *2017, Margaret River*
Yelland & Papps 'Devote' Shiraz, *2016, Barossa Valley*

Kirin, Heineken, Lords Nelson Three Sheets Pale
Ale, Hawthorn Pale Ale, James Boags Light, soft
drink & juice, still & sparkling mineral water

3hr / 95pp 4hr / 110pp 5hr / 125pp

UPGRADES:

- + 15pp per cocktail on arrival
- + 25pp for 2 cocktails on arrival
- + 10pp to add spirits to any of the above packages (3 hours)
- + 25 for champagne on arrival, per glass