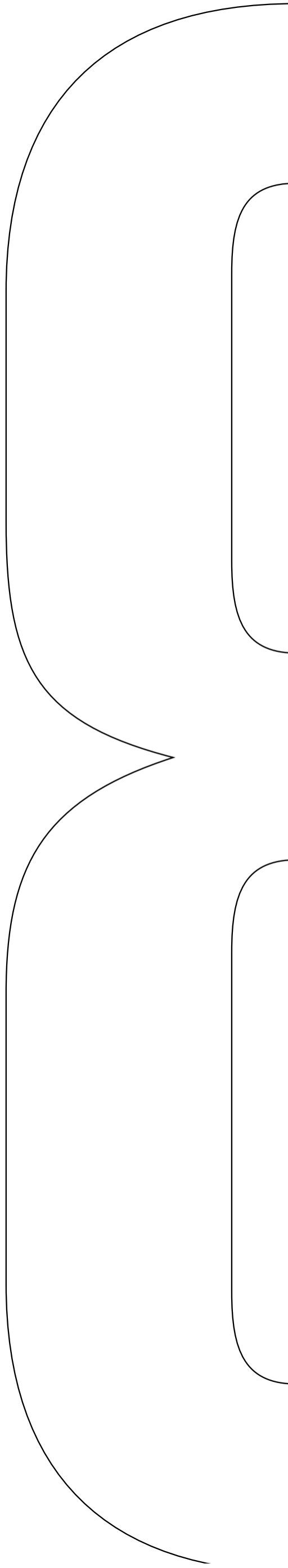


N U M B E R 8

restaurant & wine bar



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Number 8 restaurant & wine bar was conceived from a **simple vision**,
to marry the **style of New York** with the **elegance of Europe**
in an **unique Australian** setting.

Add to this the high ceilings, city views, walk-in cellars and contemporary
art accompanied by Latin American and New York jazz and you are ensured
a **relaxed and engaging atmosphere**.

The menu flows with the seasons, offering **subtle yet exquisite cuisine**
that blends European techniques with the freshest local ingredients.

Our experienced staff are only too happy to assist you
in matching your main course with our large selection
of accompaniments to complement your meal.

Please enjoy!



Giuliano Chiappa
Manager

Open 7 days a week for lunch & dinner

Mezzanine area available for private functions

www.number8atcrown.com.au

NUMBER 8

restaurant & wine bar

Pre-theatre at Number 8

Dine with us Monday to Friday evenings
before 7pm and choose either:

Our Number 8 seafood journey for two people, featuring
a selection of natural and cooked oysters, scampi,
smoked salmon, scallops, whole market fish, prawns,
poached mussels and Moreton Bay bugs for just 110.00

or

Select 2 courses from the following menu selection for just 48.00

e

Wagyu beef carpaccio, wild rocket,
aged Parmesan, vincotto, truffle oil

* * *

Salt and pepper calamari, tomato and lime compote,
aioli and chive dressing

* * *

Handmade ricotta gnocchi, fresh tomatoes, basil, Jingilli olive oil

m

Roasted Cone Bay barramundi, stuffed zucchini flower,
crisp baby calamari

* * *

Porcini and field mushroom risotto, red wine jus

* * *

Free-range Bendigo chicken breast, roast baby beetroots,
olive crumble, herb vinaigrette

d

Cocoa Barry Venezuela chocolate fondant,
milk sorbet, coffee syrup

* * *

Vanilla crème brûlée

* * *

Strawberry panna cotta, sable, crème fraiche sherbet

*Items not included in lunch or dinner specials.

All prices are inclusive of G.S.T. Lunch offer not available on public holidays.

FOR SHARING

NUMBER 8 TASTING PLATE*

Harvey Bay half shell scallops, Mildura citrus salsa,
Char-grilled Queensland tiger prawns, baby cos, pancetta

Shaw River buffalo mozzarella tartlet,
Mount Zero marinated olives, heirloom tomatoes

Wagyu beef carpaccio, wild rocket, aged Parmesan, vincotto, truffle oil

Slow-roasted high country pork belly, lemon and endive salad,
candied pistachio, mustard dressing

Natural oysters with lemon

36.00 for two people – 4 tastes

9.00 for additional selections

* * *

OYSTERS

Natural: with lemon

Baked: with peppered bacon and Worcestershire sauce

<i>Half dozen</i>	<i>Dozen*</i>
25.50	38.50

* * *

e

Wagyu beef carpaccio, wild rocket, aged Parmesan,
vincotto, truffle oil

27.00

* * *

Salt and pepper calamari, tomato and lime compote,
aioli and chive dressing

27.50

* * *

Shaw River buffalo mozzarella tartlet,
Mount Zero marinated olives, heirloom tomatoes

22.00

* * *

Kyneton spring veal tenderloin, broad beans, sauce gribiche, Riesling jelly

24.00

* * *

Hervey Bay half shell scallops, Mildura citrus salsa,
parsley shoots

26.50

* * *

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Slow-roasted high country pork belly, lemon and endive salad,
candied pistachio, mustard dressing

26.00

* * *

Handmade ricotta gnocchi, fresh tomatoes, basil, Jingilli olive oil

23.00 33.00

* * *

Crayfish and salmon tortellini, sauce vierge, crisp shallots

26.00 41.00

* * *

Porcini and field mushroom risotto, red wine jus

22.00 32.00

* * *

Queensland spanner crab, avocado, toasted brioche,
crème fraîche dressing

26.50

* * *

Char-grilled Queensland tiger prawns, baby cos, pancetta,
black garlic vinaigrette, grilled lemon

26.00

* * *

"One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating"

Luciano Pavarotti

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NUMBER 8 SEAFOOD JOURNEY FOR 2*

A selection of natural and cooked oysters, scampi, smoked salmon, scallops, whole fish, prawns, poached mussels and Moreton Bay bugs with dipping sauces

160.00

with crayfish Market price

* * *

Smoked Patagonian toothfish fillet, Gruyère and thyme crust, truffled risotto, Madeira*

46.00

* * *

Roasted Cone Bay barramundi, stuffed zucchini flower, crisp baby calamari

42.00

* * *

Grilled Moreton Bay bugs with mascarpone and lemon butter*

51.00

* * *

Red Emperor fillet, seared Queensland king prawn, parsley and shallot salad, mango and lime vinaigrette

44.00

* * *

Pan-fried Victorian King George whiting, grilled zucchini, sage, pine nuts, lemon olive oil

42.00

* * *

New Zealand Blue eye, warm vegetable salad, almond and capsicum rouille, watercress

38.50

* * *

Half grilled crayfish, grilled lemon, extra virgin olive oil*

Market price

* * *

*Items not included in lunch or dinner specials.

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Free-range Bendigo chicken breast, roast baby beetroots,
olive crumble, herb vinaigrette

39.50

* * *

Portland lamb rack, rosemary crust, sautéed squash, honey jus

43.50

* * *

Char-grilled kangaroo fillet, spinach, Queensland rain cherry salsa

38.00

* * *

Grilled Berkshire pork cutlet, walnut and frisée salad,
candle nuts, balsamic dressing

38.00

* * *

Free-range duck breast, confit leg brik, white asparagus
and leek, orange and poppy seed reduction

41.00

* * *

S T E A K S

**Number 8 restaurant and wine bar sources some of the best quality cuts
of meat available from Australia's most prized beef regions.**

Gippsland High Country beef rib eye 300 grams

46.50

Medley Park Farm dry aged Angus beef tenderloin 220 grams

46.00

Medley Park Farm dry aged Angus beef sirloin 280 grams

46.00

Medley Park Farm dry aged Angus beef rib eye 450 grams*

53.50

Dry aged beef matures on the bone for 3 to 6 weeks.

*The natural enzymes break down the muscle fibres, enhancing the beef
tenderising process, which gives the steak superb flavour and character.*

Mayura Wagyu rump steak 280 grams*

60.00

Mayura Wagyu sirloin steak 250 grams*

95.00

*Australian Wagyu cattle achieve the highest level of marbling of any
cattle in the world. Wagyu has an exquisitely tender texture
and incomparably rich taste.*

Steak are served with red wine jus and onion compote.

* * *

S I D E S 8 . 0 0

French fries 8.50

Roasted potatoes, garlic and crisp rosemary 8.50

Broccolini and sugar snap peas, pancetta and lemon dressing 8.50

Whisked mashed potatoes 8.00

Seasonal vegetables, fresh herbs, Jinjilli olive oil 8.00

Sautéed spinach with roasted pine nuts 8.00

Rocket salad, Parmesan and lemon dressing 8.50

Butter lettuce, fresh herbs, vinaigrette 8.00

Porcini mushroom risotto 8.00

Steamed pink fir potatoes, Pommery mustard dressing 8.00

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