

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.

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 20 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.

Master of sweets, pastry chef and TV personality, Darren Purchase (Burch & Purchase Sweet Studio in Melbourne) has designed intricate desserts for the late night dessert bar.

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

Almond roasted oyster mushroom, eggplant, fetta crackling

Sunshine Coast prawn, preserved lemon, smoked black sesame

Oyster, Worcestershire, pig salt

Queensland spanner crab, poached orange, unripe mango, lemon balm

Raw Snowy Mountain trout, Parma ham, raw, pickled radicchio

Tuna, kelp, cucumber, sea urchin snow

Dried wagyu, smoked potato, pickled enoki

South Cape lamb striploin, river mint pikelet, sheep's yoghurt

Ham hock and juniper, piccalilli, mustard cress

Western Australian kangaroo, wild berries, fresh nutmeg

Tea soaked duck, roasted white peach, apple mint ice tea

Hot

Pressed pork cheek, caramelized nashi, pumpkin seed

Harvey bay scallop, devilled gel, chorizo

Cod, potato, caper, lime leaf

Mushrooms and onions on toast

Shitake and tofu croquette, black rice

Ranger valley beef, pickled red onion, carrot scratching

Liquid duck ravioli, blackberry oats

Pigeon, Tonka, thyme smoked apple, watermelon radish

Cape Grim intercostal, Davidson plum fondant

Lobster tail, burnt edamame, brown butter

Chicken, everything green pea

Pulled lamb neck, purple carrot juice, black olive

Dessert

Mini lemon, raspberry tart

Mini gin & tonic tart

Mini dark chocolate, olive oil, salt tart

Coconut, passionfruit, ginger, mint layered dessert

Dark chocolate, raspberry, coconut layered dessert

Green tea, yuzu, pistachio, blackcurrant layered dessert

Tonka, dark chocolate mini ice cream sticks

Raspberry, matcha mini ice cream sticks

Banana, caramel, milk chocolate mini choux buns

Strawberry, mascarpone mini choux buns

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

John Dory, corn, mussels, sea herbs

Lamb, purple carrot, quinoa, curds, whey

Choice of dessert

Lemon tart, Darren Purchase signature

Mandarin, salted caramel, tonka bean, chocolate

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.

Tasting menu required for Private Dining Room bookings, additional courses available on request.

Dessert

3 Course Tasting / 40

5 Course Tasting / 59

7 Course Tasting / 85

3 Course Tasting

Gin & Tonic

Four Pillars Gin | Lime | Lemon | Cucumber | Juniper

Cherry Blossom

Cheesecake | Miso | Chocolate

Chocolate

Mandarine | Salted Caramel

5 Course Tasting

Coconut

Passionfruit | Ginger | Mint

Gin & Tonic

Four Pillars Gin | Lime | Lemon | Cucumber | Juniper

Cherry Blossom

Cheesecake | Miso | Chocolate

Pistachio

Yuzu | Green Tea

Chocolate

Mandarine | Salted Caramel

7 Course Tasting

Coconut

Passionfruit | Ginger | Mint

Gin & Tonic

Four Pillars Gin | Lime | Lemon | Cucumber | Juniper

Raspberry

Explosive Raspberry

Cherry Blossom

Cheesecake | Miso | Chocolate

Pistachio

Yuzu | Green Tea

Smoked Vanilla

Pear | L'Artisan Le Rouge | Honeycomb

Chocolate

Mandarine | Salted Caramel



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.