

Little Somethings
Small Shares
Large Shares
Botanical Shares
Banquet
Bar Fare

Kirribilli

a) *Little somethings*

Marinated native Australian olives	8 VG / GF
Grilled olive bread, herb mascarpone	12V
Cheese board, quince, coastal honey, crackers see board for cheeses	12 / 20 / 26 V
Charcuterie see board for meats	24 GF / DF
+ Add grilled sourdough	5
Buffalo ricotta, spinach dip, flat bread	13V

b) *Small Shares*

Beef cheek croquettes, parsley, pickled onion, mustard	19 DF
Kingfish crudo, fennel, dried mandarin, pickled beetroot, dill buttermilk	24 GF
Ricotta gnocchi, dried tomato, basil, spicy nduja butter, rocket, pine nuts, parmesan	24
Smoked buffalo mozzarella, Campari melon, chilli, pickled shallot, puffed amaranth	23V / GF

c) *Large Shares*

Roasted chermoula salmon tail, tabouli, pickled cucumber, saffron yoghurt	37 GF
Char-grilled chicken, smoked paprika, wild grains, radish, whipped buttermilk	28
Lamb ragout, capunti, tomato, buffalo ricotta, herb pangrattato	30
Char-grilled tuna loin, harissa, eggplant, heirloom cauliflower, herb dressing	32 GF / DF
Beef tenderloin medallions, native mushrooms, cipollini onion, potato	39 GF

d) *Botanical Shares*

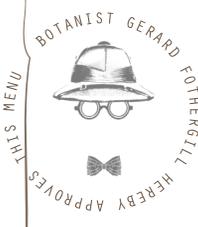
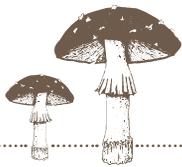
Fried cauliflower, tahini yoghurt, pomegranate, smoked almonds	17 V
Crispy purple Brussels, smoked pear, endive, hazelnuts, vincotto	18 VG
Roast pumpkin, goat's curd, sumac caramel, puffed grains	19 V

BOTANIST BANQUET

Available lunch & dinner, minimum 4 people

\$52 per head

- Marinated native Australian olives VG / GF
- Buffalo ricotta, spinach dip, flat bread v
- Kingfish crudo, fennel, dried mandarin, pickled beetroot, dill buttermilk GF
- Smoked buffalo mozzarella, Campari melon, chilli, pickled shallot, puffed amaranth v / GF
- Beef cheek croquettes, parsley, pickled onion, mustard DF
- Fried cauliflower, tahini yoghurt, pomegranate, smoked almonds v / GF
- Char-grilled chicken, smoked paprika, wild grains, radish, whipped buttermilk
- Premium grass-fed sirloin, native mushrooms, cipollini onion, potato GF



BAR FARE

<i>Calamari fritti</i> black aioli	14 DF	<i>Beef sliders</i> cheddar, pickles, mustard mayo, tomato relish	13 for 2pc
<i>Soft shell crab rolls</i> celeriac, sumac	14 for 2pc	<i>Wild weeds flatbread</i> feta, oregano	21 v
<i>Beer battered steak fries</i> rosemary salt, parmesan	10 v	<i>Prosciutto flatbread</i> dried tomato, black garlic, shallot	22

For any specific dietary requirements, please ask our friendly staff
GF = Gluten Free, DF = Dairy Free, V = Vegetarian, VG = Vegan

