

Little Somethings
Small Shares
Large Shares
Botanical Shares
Banquet
Bar Fare

Kirribilli

a) *Little somethings*

Marinated native Australian olives	8 GF / VG
Grilled olive bread, red chilli & mascarpone dip, rosemary, honey	13 V
Cheese board, quince, coastal honey, crackers see board for cheeses	12 / 20 / 26 V
Charcuterie see board for meats + add grilled sourdough	24 GF / DF 5
Spinach, buffalo ricotta dip, flatbread	13 V

b) *Small Shares*

Free range champagne chicken & leek croquettes, pickled onion, hot mustard	19
Ora king salmon crudo, goat's curd, heirloom beetroot, extra virgin olive oil	24 GF
Ricotta gnocchi, dried tomato, basil, spicy nduja butter, rocket, pine nuts, parmesan	24
Char-grilled corn on the cob, chilli crème fraîche, oregano, puffed sorghum	18 GF / V

c) *Large Shares*

Roasted chermoula ocean trout tail, tabouli, pickled cucumber, saffron yoghurt	37
Char-grilled chicken, smoked paprika, wild grains, radish, whipped buttermilk	29
Orecchiette, eggplant caponata, capers, pine nuts, pecorino	26 V
Pan-roasted barramundi, confit tomato, zucchini, prosciutto crumb, herb emulsion	33
FI wagyu rump 250g, baby king brown mushroom, pink peppercorn, garlic sprout	38 GF

d) *Botanical Shares*

Fried cauliflower, tahini yoghurt, pomegranate, smoked almonds	18 V
Twice cooked potato, lentil salsa, shaved zucchini, rocket	18 GF / VG
Buffalo milk mozzarella, roast pumpkin, shaved pear, marinated peppers, purple basil	21 GF / V

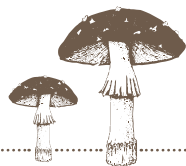
BOTANIST BANQUET

Available lunch & dinner, minimum 4 people

\$52 per head

- Marinated native Australian olives GF / VG
- Spinach, buffalo ricotta dip, flatbread v
- Ora king salmon crudo, goat's curd, heirloom beetroot, extra virgin olive oil GF
- Free range champagne chicken & leek croquettes, pickled onion, hot mustard DF
- Char-grilled corn on the cob, chilli crème fraîche, oregano, puffed sorghum GF / V
- Fried cauliflower, tahini yoghurt, pomegranate, smoked almonds v
- Char-grilled chicken, smoked paprika, wild grains, radish, whipped buttermilk
- FI wagyu rump 250g, baby king brown mushroom, pink peppercorn, garlic sprout GF

Add dessert course for \$6 per person - Chef's selection



BAR FARE

<i>Duck liver pâté</i> baguette, fig & orange jam	18	<i>Beef sliders</i> cheddar, pickles, mustard mayo, tomato relish	13 for 2pc
<i>BBQ king prawns</i> preserved chilli, garlic, lime	18 for 2pc GF / DF	<i>Baked panini</i> eggplant, bocconcini, oregano, smoked paprika butter	16 V
<i>Beer battered steak fries</i> rosemary salt, parmesan	10 v	<i>Soft shell crab rolls</i> fennel, sumac	14 for 2pc

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

