

a) *Meze*

Marinated native Australian olives	8 GF / VG
Chickpea & almond hummus, goat's labneh, apricot, grilled jalapeño, pistachio, flatbread	13 V
Grilled olive bread, red chilli & mascarpone dip, rosemary, honey	13 V
Cheese board, quince, coastal honey, crackers see board for cheeses	28 V
Charcuterie see board for meats	24 GF / DF
+ add grilled sourdough	5
Duck liver pâté, baguette, fig & orange jam	18

b) *Small Shares*

Sydney Rock Oysters, lemon pepper mignonette, chive oil, pepperberry half dozen/dozen	27 / 54 GF / DF
Ōra King Salmon crudo, smoked Avruga caviar, green tomato, baby capers, pickled onion	24 GF / DF
BBQ king prawns, preserved chilli, garlic, lime 2pcs	18 GF / DF
Free-range champagne chicken & leek croquettes, peas, dijon, ricotta salata	19
Argentinian pulled wagyu beef slider, chimichurri, pickled apple, smoked mayo 2pcs	13 DF
Ricotta gnocchi, dried tomato, basil, spicy 'nduja butter, rocket, pine nuts, parmesan	24

c) *Large Shares*

Casareccia, eggplant caponata, capers, pine nuts, pecorino	26 V
Grilled butterfly rainbow trout, green harissa, Sicilian olives, fennel, purslane	36 GF / DF
Pan-roasted barramundi, confit tomato, zucchini, prosciutto crumb, herb emulsion	33
Char-grilled chicken, kohlrabi, coriander, spiced walnut, black tahini	30 GF / DF
250g FI wagyu rump, baby king brown mushroom, pink peppercorn, garlic sprout	42

d) *Botanical Shares*

Char-grilled corn on the cob, chilli crème fraîche, oregano, puffed sorghum	18 GF / V
Shoestring fries, porcini, lemon, confit garlic dip	10 VG
Fried cauliflower, tahini yoghurt, pickled cranberry, smoked almonds	18 V
Brussels sprouts, Aleppo pepper, whipped cashew nut, marjoram	18 VG
Roasted heirloom beets, buffalo mozzarella, quinoa, witlof, garlic migas	19 V
Twice cooked potato, lentil salsa, shaved zucchini, rocket	18 GF / VG

BOTANIST BANQUET

Available lunch & dinner, minimum 4 people

\$55 per head

Marinated native Australian olives GF / VG

Chickpea & almond hummus, goat's labneh, apricot, grilled jalapeño, pistachio v

Ōra King Salmon crudo, smoked Avruga caviar, green tomato, baby capers, pickled onion GF / DF

Free-range champagne chicken & leek croquettes, peas, dijon, ricotta salata

Char-grilled corn on the cob, chilli crème fraîche, oregano, puffed sorghum GF / V

Fried cauliflower, tahini yoghurt, pickled cranberry, smoked almonds v

Char-grilled chicken, kohlrabi, spiced walnut, black tahini GF / DF

Shoestring fries, porcini, lemon, confit garlic dip VG

250g FI wagyu rump, baby king brown mushroom, pink peppercorn, garlic sprout

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

Our banquet menus can be modified to suit most dietary requirements

For any specific dietary requirements, please ask our friendly staff

GF = Gluten Free, DF = Dairy Free, V = Vegetarian, VG = Vegan



Meze
Small Shares
Large Shares
Botanical Shares
Banquet

Kirribilli