

KINDRED

Starters

House-made sourdough bread, cultured butter <u>or</u> olive oil	(1pce) 5
Baked olives, herbs, olive oil	9
Split Pea Hummus, Spice oil, pickled padron peppers, chickpea lavosh	17
Smoked trout dip, salsa verde, tomato vinaigrette, rye & caraway lavosh	19
<i>(Gluten free* linseed & rosemary lavosh available \$3.00 extra)</i>	

Entrées

Stracciatella, radicchio, peach, hemp seed and basil oil	21
Roasted cauliflower, mushroom, parmesan custard, sherry caramel, puffed buckwheat	21
Chicken liver parfait, toasted sourdough, pickles, rhubarb chutney	21
Carrot Triangoli, goat's cheese, pistachios, brown butter	22
Hiramasa kingfish, smoked ajo blanco, salted zucchini, pickled tomato, dill	23

Pastas – all made in-house

Rigatoni, beef bolognese, rosemary, parmesan	29
Bucatini, guanciale, tomato, chilli, pecorino	29
Ricotta Cavatelli, macadamia, pesto, peas, asparagus, treccine	29
Cappelletti filled with eggplant & ricotta, roast tomato, butter, pine nuts, chilli oil	30
Gnocchi, salsiccia, marinated peppers, pecorino	32
Pappardelle, beef shin ragu, cime di rapa, horseradish	32
Squid ink tagliatelle, spanner crab, broccolini, chives, lemon, butter and bottarga pangrattato	33

(Gluten free pappardelle available at \$2.00 extra)

Mains

Roasted Eggplant, salsa rossa, greens, pine nut puree, fried capers, ricotta salata	28
Margra lamb rump, braised chickpeas, charred cavolo nero, anchovy peperonata	36

Sides & salads

Cabbage, pine nuts, currants, buttermilk dressing	14
Gem lettuce, dill vinaigrette, cucumber, chives	14
Charred fioretto, roasted garlic and tahini dressing, pickled golden raisins, pepitas	15
Roasted sugarloaf cabbage, preserved lemon salmoriglio, roasted grapes, almond cream	15

*Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

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