

KINDRED

***Chef's tasting menu - 7 dishes, regular \$65.00 OR vegetarian \$60.00 per person
(Minimum 2 people, entire table)***

Starters

House-made sourdough bread, cultured butter <u>or</u> olive oil	(1pce) 3.5
Seasonal pickled & fermented vegetables	8
Baked olives, herbs, olive oil	8

Sides & salads

Cabbage, pine nuts, currants, buttermilk dressing	13
Roasted pumpkin, ricotta, fermented chilli, honey dressing, hazelnuts	14
Snake beans, bottarga, lemon, pine nuts, butter	14

Entrées

Romesco dip, preserved lemon, hemp seed, parsley powder, chickpea lavosh	16
Smoked trout dip, salsa verde, tomato vinaigrette, rye & caraway lavosh <i>(Gluten free* linseed & rosemary lavosh available \$3.00 extra)</i>	17
Stracciatella, beetroot, pickled treviso, puff spelt, hazelnut	18
Roasted cauliflower, king brown mushrooms, almond cream, toasted almonds, pickled raisins, fried capers	19
Chicken liver parfait, toasted sourdough, pickles, rhubarb chutney	19
Carrot triangoli, goat's cheese, pistachios, brown butter	19
Riverine MS2+ beef tartare, confit garlic cream, potato crisp, radish	20
Tasmanian salmon, buttermilk, cucumber, finger lime, chives, basil oil	21

Pastas – all made in-house

<i>Add fresh truffle, Manjimup, WA</i>	9
Rigatoni, beef bolognese, rosemary, parmesan	26
Bucatini, guanciale, tomato, chilli, pecorino	27
Mushroom ravioli, porcini butter, asparagus, cavolo nero, pine nuts	28
Gnocchi, pumpkin, chestnuts, broccoli, truffle pecorino	28
Casarecce, salsiccia ragu, marinated peppers, ricotta salata	30
Tagliatelle, Jack's Creek Angus beef heel ragu, cime di rapa, parmesan	30
Spaghettini, Spencer gulf king prawns, zucchini and pangrattato <i>(Vegan rigatoni & Gluten free* pappardelle available at \$2.00 extra)</i>	32

Mains

Eggplant, black garlic, enoki mushroom, goats curd, pickled onion, cavolo nero, charred greens	28
Lamb rump, pine nut puree, blue lentil, dutch carrots, cippolini onion, mint salsa	32

***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.**

Credit card surcharge 1.4% Debit card surcharge 0.7%