

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		12
Baby cos, cucumber, chives, hazelnuts, dill vinaigrette		12
Roasted pumpkin, ricotta, fermented chilli, honey dressing, hazelnuts		14
Snake beans, bottarga, lemon, pine nuts, butter		14

Entrées

Chickpea dip, pickled peppers, leek powder, nigella seed lavosh		16
Smoked trout dip, salsa verde, tomato vinaigrette, rye & caraway lavosh		17
<i>(Gluten free* linseed & rosemary lavosh available \$3.00 extra)</i>		
Stracciatella, golden beetroot, heirloom carrots, sourdough cracker, vincotto, sunflower seed		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
Tasmanian salmon, buttermilk, cucumber, finger lime, chives, basil oil		20

Pastas – all made in-house

Rigatoni, beef bolognese, rosemary, parmesan		26
Bucatini, guanciale, tomato, chilli, pecorino		27
Celeriac ravioli, preserved lemon, asparagus, pepita, green oil		28
Gnocchi, cherry tomato, grilled eggplant, mozzarella, olive crumb		28
Casarecce, Borrowdale free range pork ragu, porcini, king brown mushroom, pecorino		29
Tagliatelle, Jack's Creek Angus beef heel ragu, cavolo nero, parmesan		30
Conchiglie, kinkawooka mussels, fennel, cime de rappa, fried capers, oregano		32
<i>(Vegan rigatoni & Gluten free* pappardelle available at \$2.00 extra)</i>		

Mains

Eggplant, black garlic, enoki mushroom, goats curd, pickled onion, cavolo nero, charred greens		28
Free range berkshire pork fillet, pomme anna, brussel sprouts, cavolo nero, parsley anchovy salsa		31

***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%