KINDRED

House-made sourdough bread, cultured butter or olive oil Baked olives, herbs, olive oil Smoked eggplant dip, preserved lemon labneh, pine nut, spelt lavosh Smoked trout dip, salsa verde, tomato vinaigrette, rye & caraway lavosh (Gluten free* linseed & rosemary lavosh available \$3.00 extra) Entrées Stracciatella, Olasagasti anchovies, pickled radicchio, caponata, puffed amaranth Jerusalem artichoke, mushroom, Parmigiano Reggiano custard, sherry caramel, puffed barley 23 Chicken liver parfait, toasted sourdough, pickles, rhubarb chutney Carrot Triangoli, goat's cheese, pistachios, brown butter King salmon crudo, pickled cucumber, capers, horseradish cream, dill oil Pastas – all made in-house Rigatoni, beef bolognese, rosemary, parmesan Bucatini, guanciale, tomato, chilli, pecorino Gnocchi, pumpkin, King brown mushroom, Gorgonzola, pecans Celeriac agnolotti, asparagus, lemon butter, pine nuts, parsley oil Conchiglie, lamb shoulder, braised fennel, green olive Mafaldine, wagyu beef neck MBS9+, porcini, cavolo nero, truffle pecorino
Smoked eggplant dip, preserved lemon labneh, pine nut, spelt lavosh Smoked trout dip, salsa verde, tomato vinaigrette, rye & caraway lavosh (Gluten free* linseed & rosemary lavosh available \$3.00 extra) Entrées Stracciatella, Olasagasti anchovies, pickled radicchio, caponata, puffed amaranth Jerusalem artichoke, mushroom, Parmigiano Reggiano custard, sherry caramel, puffed barley 23 Chicken liver parfait, toasted sourdough, pickles, rhubarb chutney 23 Carrot Triangoli, goat's cheese, pistachios, brown butter King salmon crudo, pickled cucumber, capers, horseradish cream, dill oil 25 Pastas – all made in-house Rigatoni, beef bolognese, rosemary, parmesan 31 Bucatini, guanciale, tomato, chilli, pecorino 31 Gnocchi, pumpkin, King brown mushroom, Gorgonzola, pecans Celeriac agnolotti, asparagus, lemon butter, pine nuts, parsley oil Conchiglie, lamb shoulder, braised fennel, green olive
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Parsley fettuccine, blue swimmer crab, yellow squash, confit cherry tomato, pangrattato 35
(Gluten free pappardelle available at \$4.00 extra) Gluten free* not suitable for celiac disease
Mains
Roasted cauliflower, salsa rossa, pickled onion, fried capers, cavolo nero, goat's cheese 29
Riverina pork cutlet, pumpkin puree, broccolini, pear mostarda, thyme jus 38
Sides & salads
Cabbage, pine nuts, currants, pecorino, buttermilk dressing 15 Cos lettuce, witlof, caper & herb dressing
Beetroot, goat curd, orange marmalade, blackberry
Brussel sprouts, pancetta, confit garlic, parmigiano

^{*}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/Debit Card Surcharge 1.6% | Eftpos Cheque/Savings Surcharge 1.0%