

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
Gem lettuce, dill vinaigrette, cucumber, chives		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, witlof, blood orange, zucchini, basil oil, pinenuts		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
Kingfish, salted kohlrabi, macadamia ajo bianco, green apple		21

Pastas – all made in-house

Rigatoni, beef bolognese, rosemary, parmesan		26
Bucatini, guanciale, tomato, chilli, pecorino		27
Spaghettini, spring pesto, broccoli, goats curd, hemp seed		27
Mushroom ravioli, porcini butter, asparagus, cavolo nero, pine nuts		28
Gnocchi, salsiccia ragu, marinated peppers, pecorino sardo		30
Tagliatelle, Jack's Creek Angus beef heel ragu, cime di rapa, parmesan		30
Campanelle, fremantle octopus, black olive, zucchini <i>(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%