

KINDRED

***Chef's tasting menu - 7 dishes, regular OR vegetarian \$58.00 per person
(Minimum 2 people, entire table)***

Starters

House-made sourdough bread, cultured butter <u>or</u> olive oil	(1pc) 3
Seasonal pickled & fermented vegetables	8
Baked olives, herbs, olive oil	8

Sides & salads

Cabbage, pine nuts, currants, buttermilk dressing	12
Gem lettuce, radish, fennel, packham pear, walnut, tarragon dressing	12
Roasted pumpkin, whipped ricotta, fermented chilli & honey dressing, hazelnuts	13

Entrées

Smoked eggplant dip, pistachios, pinenuts, labneh, chickpea & sesame crackers	14
Smoked trout dip, salsa verde, tomato vinaigrette, rye & caraway lavosh	16
<i>(Gluten free linseed & rosemary lavosh available \$3.00 extra)</i>	
Stracciatella, zucchini ribbons, vine ripened tomatoes, pickled fennel, grilled radicchio, mint oil, vincotto	18
Roast silky eggplant, king brown mushrooms, almond cream, toasted almonds, dill & cucumber dressing	18
Chicken liver parfait, grilled sourdough, rhubarb chutney	18
Carrot triangoli, goat's cheese, pistachios, brown butter	18
Brussel sprouts, pancetta, white anchovy, pecorino, pangrattato	18

Pastas – all made in-house

Rigatoni, beef bolognese, rosemary, parmesan	25
Parsley fusilli, tomatoes, green olives, grilled eggplant, mozzarella	25
Lasagne, beef, béchamel, tomato	25
Bucatini, guanciale, tomato, chilli, pecorino	25
Mushroom & spinach agnolotti, parsnip puree, wood ear mushrooms, truffle pecorino	28
Pappardelle, Ranger Valley beef shin ragu, portobello mushrooms	28
Cauliflower ravioli, porcini butter, ricotta salata, fioretto, jerusalem artichoke chips	28
Gemelli, snapper, fresh tomato, young zucchini, bottarga	29

(Vegan rigatoni & Gluten free pappardelle available at \$2.00 extra)

Mains

Seasonal greens, verjus braised red onions, roast pumpkin, lentils, whipped ricotta, almonds, mint salsa	28
Pork chop, potato fondant, roast broccoli, pumpkin puree	30

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%