## **KINDRED**

Baked olives, herbs, olive oil  Split pea hummus, Spice oil, pickled padron peppers, chickpea lavosh  Smoked trout dip, salsa verde, tomato vinaigrette, rye & caraway lavosh  (Gluten free* linseed & rosemary lavosh available \$3.00 extra)  Entrées  Stracciatella, marinated eggplant, 'Nduja oil, pinenuts, pickled radicchio, puffed amaranth  (Paprika oil available as vegetarian substitute)  Roasted cauliflower, almond cream, pickled raisin, puffed buckwheat, rosemary salt  Chicken liver parfait, toasted sourdough, pickles, rhubarb chutney  Carrot Triangoli, goat's cheese, pistachios, brown butter  Kingfish crudo, salted cucumber, buttermilk, finger lime & mandarin dressing  Pastas – all made in-house  Rigatoni, beef bolognese, rosemary, parmesan  Bucatini, guanciale, tomato, chilli, pecorino  Ricotta Cavatelli, pumpkin, zucchini, Gorgonzola, pepita, oregano  Celeriac Agnolotti, asparagus, butter, truffle pecorino, scallion powder  Caserecce, salsiccia, taleggio, cime di rapa, pine nuts  Pappardelle, beef shin, cavolo nero, horseradish  Campanelle, spanner crab, broccolini, tomato butter, bottarga pangrattato  (Gluten free pappardelle available at \$2.00 extra)  Mains  Roasted eggplant, green pesto, pinenut puree, ricotta salata, pickled onion, cavolo nero  Margra lamb rump, braised chickpeas, anchovy peperonata  Sides & salads  Cabbage, pine nuts, currants, buttermilk dressing  14  Cos lettuce, witlof, caper & herb dressing	Starters		
Split pea hummus, Spice oil, pickled padron peppers, chickpea lavosh Smoked trout dip, salsa verde, tomato vinaigrette, rye & caraway lavosh (Gluten free* linseed & rosemary lavosh available \$3.00 extra)  Entrées  Stracciatella, marinated eggplant, 'Nduja oil, pinenuts, pickled radicchio, puffed amaranth (Paprika oil available as vegetarian substitute) Roasted cauliflower, almond cream, pickled raisin, puffed buckwheat, rosemary salt Chicken liver parfait, toasted sourdough, pickles, rhubarb chutney 22 Carrot Triangoli, goat's cheese, pistachios, brown butter Kingfish crudo, salted cucumber, buttermilk, finger lime & mandarin dressing  Pastas – all made in-house Rigatoni, beef bolognese, rosemary, parmesan Bucatini, guanciale, tomato, chilli, pecorino Sicotta Cavatelli, pumpkin, zucchini, Gorgonzola, pepita, oregano Celeriac Agnolotti, asparagus, butter, truffle pecorino, scallion powder Caserecce, salsiccia, taleggio, cime di rapa, pine nuts 23 Pappardelle, beef shin, cavolo nero, horseradish Campanelle, spanner crab, broccolini, tomato butter, bottarga pangrattato  (Gluten free pappardelle available at \$2.00 extra)  Mains Roasted eggplant, green pesto, pinenut puree, ricotta salata, pickled onion, cavolo nero Margra lamb rump, braised chickpeas, anchovy peperonata  Sides & salads Cabbage, pine nuts, currants, buttermilk dressing 14 Cos lettuce, witlof, caper & herb dressing	House-made sourdough bread, cultured butter <u>or</u> olive oil	(1pce)	5
Smoked trout dip, salsa verde, tomato vinaigrette, rye & caraway lavosh (Gluten free* linseed & rosemary lavosh available \$3.00 extra)  Entrées  Stracciatella, marinated eggplant, 'Nduja oil, pinenuts, pickled radicchio, puffed amaranth (Paprika oil available as vegetarian substitute) Roasted cauliflower, almond cream, pickled raisin, puffed buckwheat, rosemary salt Chicken liver parfait, toasted sourdough, pickles, rhubarb chutney 22 Carrot Triangoli, goat's cheese, pistachios, brown butter 24 Kingfish crudo, salted cucumber, buttermilk, finger lime & mandarin dressing  Pastas – all made in-house Rigatoni, beef bolognese, rosemary, parmesan 30 Ricotta Cavatelli, pumpkin, zucchini, Gorgonzola, pepita, oregano Celeriac Agnolotti, asparagus, butter, trufle pecorino, scallion powder Caserecce, salsiccia, taleggio, cime di rapa, pine nuts 32 Pappardelle, beef shin, cavolo nero, horseradish Campanelle, spanner crab, broccolini, tomato butter, bottarga pangrattato  (Gluten free pappardelle available at \$2.00 extra)  Mains Roasted eggplant, green pesto, pinenut puree, ricotta salata, pickled onion, cavolo nero Margra lamb rump, braised chickpeas, anchovy peperonata  Sides & salads Cabbage, pine nuts, currants, buttermilk dressing 14 Cos lettuce, witlof, caper & herb dressing	Baked olives, herbs, olive oil	_	9
### Cost   Column   C	Split pea hummus, Spice oil, pickled padron peppers, chickpea lavosh		18
Entrées Stracciatella, marinated eggplant, 'Nduja oil, pinenuts, pickled radicchio, puffed amaranth (Paprika oil available as vegetarian substitute) Roasted cauliflower, almond cream, pickled raisin, puffed buckwheat, rosemary salt 22 Chicken liver parfait, toasted sourdough, pickles, rhubarb chutney 22 Carrot Triangoli, goat's cheese, pistachios, brown butter 24 Kingfish crudo, salted cucumber, buttermilk, finger lime & mandarin dressing 24  Pastas – all made in-house Rigatoni, beef bolognese, rosemary, parmesan Bucatini, guanciale, tomato, chilli, pecorino Ricotta Cavatelli, pumpkin, zucchini, Gorgonzola, pepita, oregano 30 Celeriac Agnolotti, asparagus, butter, truffle pecorino, scallion powder 31 Caserecce, salsiccia, taleggio, cime di rapa, pine nuts 32 Pappardelle, beef shin, cavolo nero, horseradish 33 Campanelle, spanner crab, broccolini, tomato butter, bottarga pangrattato 34  (Gluten free pappardelle available at \$2.00 extra)  Mains Roasted eggplant, green pesto, pinenut puree, ricotta salata, pickled onion, cavolo nero Margra lamb rump, braised chickpeas, anchovy peperonata  Sides & salads Cabbage, pine nuts, currants, buttermilk dressing 14 Cos lettuce, witlof, caper & herb dressing	Smoked trout dip, salsa verde, tomato vinaigrette, rye & caraway lavosh		20
Stracciatella, marinated eggplant, 'Nduja oil, pinenuts, pickled radicchio, puffed amaranth (Paprika oil available as vegetarian substitute)  Roasted cauliflower, almond cream, pickled raisin, puffed buckwheat, rosemary salt 22 Chicken liver parfait, toasted sourdough, pickles, rhubarb chutney 22 Carrot Triangoli, goat's cheese, pistachios, brown butter 24 Kingfish crudo, salted cucumber, buttermilk, finger lime & mandarin dressing 24  Pastas – all made in-house  Rigatoni, beef bolognese, rosemary, parmesan 30 Bucatini, guanciale, tomato, chilli, pecorino 30 Ricotta Cavatelli, pumpkin, zucchini, Gorgonzola, pepita, oregano 30 Celeriac Agnolotti, asparagus, butter, truffle pecorino, scallion powder 31 Caserecce, salsiccia, taleggio, cime di rapa, pine nuts 32 Pappardelle, beef shin, cavolo nero, horseradish 33 Campanelle, spanner crab, broccolini, tomato butter, bottarga pangrattato 34 (Gluten free pappardelle available at \$2.00 extra)  Mains  Roasted eggplant, green pesto, pinenut puree, ricotta salata, pickled onion, cavolo nero Margra lamb rump, braised chickpeas, anchovy peperonata 38  Sides & salads  Cabbage, pine nuts, currants, buttermilk dressing 14  Cos lettuce, witlof, caper & herb dressing 14	(Gluten free* linseed & rosemary lavosh available \$3.00 extra)		
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Chicken liver parfait, toasted sourdough, pickles, rhubarb chutney  Carrot Triangoli, goat's cheese, pistachios, brown butter  Kingfish crudo, salted cucumber, buttermilk, finger lime & mandarin dressing  24  Pastas – all made in-house  Rigatoni, beef bolognese, rosemary, parmesan  Bucatini, guanciale, tomato, chilli, pecorino  Ricotta Cavatelli, pumpkin, zucchini, Gorgonzola, pepita, oregano  Celeriac Agnolotti, asparagus, butter, truffle pecorino, scallion powder  Caserecce, salsiccia, taleggio, cime di rapa, pine nuts  22  Pappardelle, beef shin, cavolo nero, horseradish  Campanelle, spanner crab, broccolini, tomato butter, bottarga pangrattato  (Gluten free pappardelle available at \$2.00 extra)  Mains  Roasted eggplant, green pesto, pinenut puree, ricotta salata, pickled onion, cavolo nero  Margra lamb rump, braised chickpeas, anchovy peperonata  Sides & salads  Cabbage, pine nuts, currants, buttermilk dressing  14  Cos lettuce, witlof, caper & herb dressing			22
Carrot Triangoli, goat's cheese, pistachios, brown butter Kingfish crudo, salted cucumber, buttermilk, finger lime & mandarin dressing  Pastas – all made in-house Rigatoni, beef bolognese, rosemary, parmesan Bucatini, guanciale, tomato, chilli, pecorino Ricotta Cavatelli, pumpkin, zucchini, Gorgonzola, pepita, oregano Celeriac Agnolotti, asparagus, butter, truffle pecorino, scallion powder Caserecce, salsiccia, taleggio, cime di rapa, pine nuts Pappardelle, beef shin, cavolo nero, horseradish Campanelle, spanner crab, broccolini, tomato butter, bottarga pangrattato  (Gluten free pappardelle available at \$2.00 extra)  Mains Roasted eggplant, green pesto, pinenut puree, ricotta salata, pickled onion, cavolo nero Margra lamb rump, braised chickpeas, anchovy peperonata  Sides & salads Cabbage, pine nuts, currants, buttermilk dressing 14 Cos lettuce, witlof, caper & herb dressing			22
Kingfish crudo, salted cucumber, buttermilk, finger lime & mandarin dressing  24  Pastas – all made in-house Rigatoni, beef bolognese, rosemary, parmesan 30 Bucatini, guanciale, tomato, chilli, pecorino 30 Ricotta Cavatelli, pumpkin, zucchini, Gorgonzola, pepita, oregano 30 Celeriac Agnolotti, asparagus, butter, truffle pecorino, scallion powder 31 Caserecce, salsiccia, taleggio, cime di rapa, pine nuts 32 Pappardelle, beef shin, cavolo nero, horseradish 33 Campanelle, spanner crab, broccolini, tomato butter, bottarga pangrattato 34  (Gluten free pappardelle available at \$2.00 extra)  Mains Roasted eggplant, green pesto, pinenut puree, ricotta salata, pickled onion, cavolo nero Margra lamb rump, braised chickpeas, anchovy peperonata  Sides & salads Cabbage, pine nuts, currants, buttermilk dressing 14 Cos lettuce, witlof, caper & herb dressing	Carrot Triangoli, goat's cheese, pistachios, brown butter		24
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Ricotta Cavatelli, pumpkin, zucchini, Gorgonzola, pepita, oregano  Celeriac Agnolotti, asparagus, butter, truffle pecorino, scallion powder  Caserecce, salsiccia, taleggio, cime di rapa, pine nuts  Pappardelle, beef shin, cavolo nero, horseradish  Campanelle, spanner crab, broccolini, tomato butter, bottarga pangrattato  (Gluten free pappardelle available at \$2.00 extra)  Mains  Roasted eggplant, green pesto, pinenut puree, ricotta salata, pickled onion, cavolo nero  Margra lamb rump, braised chickpeas, anchovy peperonata  Sides & salads  Cabbage, pine nuts, currants, buttermilk dressing  Cos lettuce, witlof, caper & herb dressing	· -		
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Cabbage, pine nuts, currants, buttermilk dressing  Cos lettuce, witlof, caper & herb dressing  14		)	
Cabbage, pine nuts, currants, buttermilk dressing  Cos lettuce, witlof, caper & herb dressing  14	Sides & salads		
Cos lettuce, witlof, caper & herb dressing	Cabbage, pine nuts, currants, buttermilk dressing		14
Roasted carrots, whipped ricotta, burnt honey, pickled heirloom carrots, smoked almonds	Cos lettuce, witlof, caper & herb dressing		
	Roasted carrots, whipped ricotta, burnt honey, pickled heirloom carrots, smoked almo Charred brussel sprouts, anchovy, mustard, pecorino, lemon	nds	15 15

<sup>\*</sup>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 1.5% | Eftpos Cheque/Savings Surcharge 0.5%