



HOUSE FLAT-BREAD

baked daily using our own sourdough starter
gwydir grove olive oil + balsamic | 4.6 per person

LOCAL OYSTERS

half-dozen rock oysters from the Hawkesbury River | 27.6

kilpatrick

chardonnay vinaigrette

bloody mary

assiette

ENTRÉE COURSE

french onion soup

calvados + emmentel cheese + walnut oil | 17.25

terrine of poached petuna ocean trout

crème fraîche + fennel + saffron dressing | 24.15

seared calves liver

soft white polenta + apple + pancetta + jus gras | 21.85

house-cured pig belly 'Wellington'

jerusalem artichoke puree + mushroom mousse | 24.15

salt-roasted organic baby beets

goats curd + black truffle emulsion + hazelnut vinaigrette | 23



MAIN COURSE

certified black angus beef fillet 'Mignon'

pomme puree + bone marrow + confit oyster mushroom + sauce viande | 43.7

bouilliabaisse of balmain bug

seared hiramasa kingfish + moules + rouille + parsley pistou | 40.25

hay-smoked breast of duck

confit leg tortellini + cabbage marmalade + petite turnips + jus gras | 40.25

potato gnocchi

smoked tomatoes + broad beans + horseradish + buerre noisette | 31.05

crisp-skin snapper fillet

poached ocean prawn + asparagus + celeriac puree + crustacean oil | 39.1

braised shoulder of grain-fed lamb

sweetbreads + rillettes + pea gel + pomme chateau + sauce diable | 39.1

SIDE ORDER

rocket salad + pine nuts + shaved parmesan + balsamic vinaigrette | 9.2

steamed spring greens + tarragon butter | 8.05

cauliflower florets + mustard sauce | 8.05

thick-cut chips + roast garlic aioli | 9.2

pomme puree + truffle oil | 10.35



SWEETS

cappuccino semi-freddo

home-made cinnamon doughnut + dulce de leche | 16.1

chocolate marquise

orange jelly + praline ice cream | 17.25

steamed banana pudding

salted peanut caramel + warm crème anglaise | 16.1

pineapple tarte tatin

vanilla bavarois + blueberry gel | 17.25

boysenberry soufflé

blood orange sherbet | 16.1

hazelnut affogato

white chocolate gelato + espresso + biscotti | 14.95

IMPORTED CHEESE SELECTION

served with marinated baby figs + green apple salad + truffle infused honey

fromage d'affinois double cream brie (France)

mauri telaggio washed rind (Italy)

cropwell bishop stilton (United Kingdom)

queso san simon smoked cheddar (Spain)

selection of two cheese | 25.3

selection of three cheese | 31.05

selection of four cheese | 36.8

Karinyas Restaurant & Wine Bar

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