

# *AUTUMN MENU*

KRILL BAR



## *Appetisers*

Organic Sourdough, caramelised burnt miso butter, native spiced salt (V)	7
Spiced Macadamias, marinated olives, orange, rosemary, garlic, (V)(GF)(DF)	18
Natural Oyster (GF)(DF)	4.5
Oyster fingerlime and miso emulsion (DF)	5.5
Bloody Mary Oyster (GF)(DF)	7
Pork Belly or Wagyu Brisket Bao Bun, kim chi, slaw, pickled ginger, aioli (DF)	6.5
Crumbed Tofu Bao Bun , kim chi, slaw, pickled ginger, aioli (DF)(V)	5.5
Tempura Eggplant, coconut vinegar dressing (DF)(Vegan)	8
Salt and Pepper Squid, lemon, aioli (GF)(DF)	14

## *Share Plates*

Ballina Prawns, Thai pesto, grapes, fingerlime, lime and chilli sherbet (GF)(DF)	28
Gin Cured Salmon, lemon myrtle, sago tulie, caper berries, kombucha (GF)(DF)	28
Quail, carrot butterscotch, young carrots, soy glaze, pickled carrots	29
Truffle Gnocchi, sage buerre noisette, kale, parmesan (V)	24
Puff Wild Rice, mushroom consommé, macadamia cream, cured egg yolk, peas (GF)(DF)(V)	21
Yellowfin Tuna, compress cucumber, ponzu, salmon roe, sobrasada snow (GF)(DF)	29
Gooralie Farm Chinese BBQ Pork Belly, caramelised apples, radish and cucumber salad (GF)(DF)	28
Roasted Cauliflower, silken tofu, tamarind broth, pickled beetroots, okra, kalia (GF)(Vegan)	28
Ranger Valley Wagyu Striploin 5+ Score, Dauphinoise potato, textures of onion (GF)	35
Mahi Mahi, mussel escabeche, leeks, turnips, shellfish snow, quinoa crisp (GF)(DF)	29
500g Ranger Valley Wagyu Brisket, red wine jus, confit garlic puree (GF)(DF)	75
500g Banana leaf wrapped Barramundi, coconut, Thai pesto (GF)(DF)	75

## *Sides*

Thick-Cut Fries, spiced honey aioli (DF)(V)	10
Grilled Broccolini, olive oil, almonds (GF)(Vegan)	12
Pear, rocket, walnut and parmesan salad (GF)(V)	12
Potato Salad, onions, mustard, gherkins, spring onions, aioli (GF)(DF)(V)	14
Roasted Pumpkin, feta, pinenuts (GF)(V)	12

## *Dessert*

*All \$18*

Nine Textures of Chocolate, freeze dried raspberries (GF)(V)

Banana Parfait, mock apple, baileys, blueberries (GF)(V)

Texture of Rhubarb, coconut yoghurt, white chocolate macadamias, Davidson plum meringue (GF)(DF)(V)

## *Taste of Krill*

*\$85pp*

*\$125pp with matching wines*

Oyster, fingerlime and miso emulsion (DF)

Bao Bun, Kim Chi, slaw, pickled ginger, aioli, wagyu brisket (DF)

Puff Wild Rice, mushroom consommé, macadamia cream, cured egg yolk, peas (GF)(DF)(V)

Yellowfin Tuna, compress cucumber, ponzu, salmon roe, sobrasada snow (GF)(DF)

Mahi Mahi, mussel escabeche, leeks, turnips, shellfish snow, quinoa crisp (GF)(DF)

Quail, carrot butterscotch, young carrots, soy glaze, pickled carrots

Gooralie Farm Chinese BBQ Pork Belly, caramelised apples, radish and cucumber salad (GF)(DF)

Lemongrass and Kaffir Granita (GF)(DF)

Texture of Rhubarb, coconut yoghurt, white chocolate macadamias, Davidson plum meringue (GF)(DF)(V)