

A LA CARTE MENU

K.malu

KITCHEN • BAR

Small

Olives • Warm Green Olives, Rosemary	7
Bread & Butter • Homemade Roll, Whipped Smoked Butter	8.5
Tartare • Raw Kangaroo Tenderloin, Pickled Cucumber, E'Shallot, Harissa Mayo, Fried Noodles, Lemon Myrtle	24
Ceviche • Scallop Ceviche, Fresh Kiwi, Coconut Chip, Yuzu Dressing & Coconut Dressing, Shallot	25
Taramasalata • Creamed Salt Cured Fish, Salt & Vinegar Polenta Chips	22
Plum & Beetroot • Balsamic Roasted Beetroot, Fresh Plum, Whipped Goats Curd, Mint	20
Baked Mash • Baked Cheesy Mash, Homemade Prosciutto XO, Fried Baguette, Chives	23
Crumpet • Blue Swimmer Crab, Roasted Crab Oil, Pickled Apple, Dill & Parsley Mayo	18
Porchetta • Homemade 3hr Slow Cooked Pork Belly, Guindilla Peppers, Mini Grissini	17
Cauliflower • Southern Fried Cauliflower Bites, Salsa Verde Kewpie	19
Spring Roll • Pork Ragu Filling, Parmesan Sauce	11ea
Pâté Sandwich • Homemade Chicken Pâté, Purple Grape Gel, Cornichons, Chicken Skin Crackling	9ea

Large

Pasta Bake • Pasta, Corn & Miso Sauce, Smoked Whipped Fetta, Crispy Chilli Oil	40
Fried Portobello Mushrooms • Panko Crumbed Mushroom, Panfried Cauliflower, Lentil, Dates, Spinach and Tahini Lemon Sauce, Macadamia Nuts	37
Market Fish • Citrus Mandarin Beurre Blanc Sauce, Sautéed Baby Spinach, Native Sea Herbs, Fried Saltbush	38
Pork Cutlet • Pan Seared 300g Bone In Cutlet, Caramelised Apple, Charred Cabbage, Plum Sauce.....	42
Duck Vol-au-vent • Butterpuff Pastry, Confit Duck, Porcini Mix Mushroom, Watercress Velouté	50
Steak • Hibachi Grill Market Steak, Green Peppercorn Sauce	MP

Sides

Leeks • Confit Leek, Ajo Blanco, Toasted Almond, Fried E'shallot & Parmesan Crumb	14
Salad • White Cabbage, Radish, Purple Grape, Toasted Pecans, Dijon & Apple Cider Dressing	14
Potatoes • Triple Cooked Fried Potatoes, Crème fraîche, Bottarga	14
Hot Chips • Tōgarashi Mayo	14