

# A LA CARTE MENU

*K.malu*

KITCHEN • BAR

## Small

<b>Olives</b> • Warm Green Olives, Rosemary, Orange .....	<b>7</b>
<b>Bread &amp; Butter</b> • Homemade Roll or House Baked Soft Pretzel, Whipped Smoked Butter .....	<b>8</b>
<b>Tartare</b> • Raw Beef Tenderloin, E'shallot, Cornichons, Capers, Quail Yolk, Pane Carasau .....	<b>22</b>
<b>Appellation Oysters</b> • Vietnamese Sauce, Chilli Threads, Mint, Fried Garlic .....	<b>6ea</b>
<b>Hokkaido scallop</b> • Seared Scallop, Globe Artichoke, Hazelnut Mayo .....	<b>22</b>
<b>Baked Camembert</b> • Whole Baked Cheese, Pecans, Sweet Chilli Jam, Rosmary Oil .....	<b>26</b>
<b>Crumpet</b> • Mini Crumpet, Whipped Butter, 'Cantabrico' Anchovy .....	<b>7ea</b>
<b>Porchetta</b> • Homemade 3hr Slow Cooked Pork Belly, Guindilla Peppers , Mini Grissini .....	<b>18</b>
<b>Confit Tomato</b> • Confit Cherry Truss Tomatoes, Herb Ricotta, Black Lime Powder, Fried Basil .....	<b>19</b>
<b>Mussels</b> • Tempura Fried Mussels, Dill Mayo .....	<b>15</b>
<b>Coxinha</b> • Dough Filled With Pork Sausage Mix , Crumbed & Fried, Green Mango & Pineapple Chutney .....	<b>9ea</b>
<b>Spring Roll</b> • Roasted Beetroot & Pumpkin, Red Lentil, Pickled Chilli Filling, Egyption Dipping Sauce .....	<b>8ea</b>
<b>Fillet-O-Fish</b> • Panko Crumbed Barramundi, American Cheese, Tartare Sauce, Salmon Caviar .....	<b>13ea</b>

## Large

<b>Fregola</b> • Fregala Risotto, Mix Mushrooms, Rodriguez Chorizo • Fried Enoki • Crème fraîche.....	<b>37</b>
<b>Pasta</b> • Huancaina Sauce, Prawns, Whiskey, Rainbow Chard .....	<b>44</b>
<b>Roast Cauliflower</b> • Marinated Roast Cauliflower, Rendang Sauce, Puffed Rice, Mix Herbs.....	<b>33</b>
<b>Mackerel</b> • Whole Butterflied Mackerel, Saffron Sauce, Fennel & Orange Salad .....	<b>38</b>
<b>Beef Cheek</b> • Slow Braised Beef Cheek, Celeriac Puree, Charred Witlof, Red Wine Sauce .....	<b>40</b>
<b>Pork Belly</b> • Slow Cooked Pork, Sticky Pineapple Glaze, Bok Choy, Toasted Macadamia & Coconut,	
5 Spice Pork Jus .....	<b>42</b>
<b>Rolled Turkey</b> • Turkey Rolled In Chestnut, Chicken Sausage & Cranberry , Chestnut Puree, Pistachio Crumb	<b>50</b>
<b>3+ Rib Eye Steak 800g</b> • Mixed Seasonal Vegetables, Pepper Sauce .....	<b>160</b>

## Sides

<b>Heirloom Carrot</b> • Roasted Carrots, Prosciutto XO, Whipped Ricotta, Carrot Leaf .....	<b>14</b>
<b>Broccolini</b> • King Brown Mushrooms, Miso Butter Sauce, Sambol Oelek .....	<b>14</b>
<b>Salad</b> • Mix Leaf Lettuce, Radish, Dijon & Apple Cider Vinaigrette .....	<b>12</b>
<b>Potatoes</b> • Triple Cooked Fried Potatoes, Crème fraîche, Bottarga .....	<b>14</b>