

K I L L I K

FEED ME \$69 pp

Let our chef curate your meal

SNACKS FOR TWO OR FOUR \$49 / \$79 (2/4) GFO

Tuna croquettes, beef skewers, swordfish tartare, house rice crackers & pickles

TO START

TARTE FLAMBÉ \$22 VEG/O

House cured pork belly, caramelised onion, crème fraîche, chives

SWORDFISH TARTARE \$24 GF, DF

Green herbs, coconut & lime dressing, vermicelli

BEEF & PORK SKEWERS \$19 DF

Coriander, fennel seeds, sriracha mayo

MARINATED OLIVES & RUM \$9 GF, V, VEG

Citrus zest, herbs, house rum

SRI LANKAN TUNA CROQUETTES \$19 GF, DF

Tuna, Sri Lankan herbs, curry leaves mayo (3 pcs)

ROAST PUMPKIN & WATTLESEED LABNEH \$19 VEG, GF

Harissa pumpkin with toasted wattleseed labneh

GREEN LEAF SALAD \$25 VEG, VO, GF

Roasted onion, pickled fennel, rocket, grilled pear, pepitas & goat cheese

MAINS

BUCATINI ALL'AMATRICIANA \$30

House made bucatini, cured pork belly, tomato, basil

GNOCCHI & BRAISED LAMB SHOULDER RAGU \$34 GFO

Slow-cooked lamb ragu, red wine, rosemary, olive crumb

SPAGHETTI AL LIMONE \$34

Lemon zest, lemon juice, black pepper, olive oil, scallops

MUSHROOM SPAGHETTI \$32 VEG

Mushrooms, caramelised onion, confit garlic, black truffle, toasted hazelnut

HIBACHI GRILLED CHICKEN \$34

Deviled chicken butter sauce, pearl cous cous, capsicum, onion, tomato, fennel & parsley

BRAISED BEEF CHEEK \$42

Banana chilli black pepper sauce, apple & cabbage slaw

FISH OF THE DAY \$38 GF, DF

Yellow coconut sauce, coconut sambal, crispy kale, chilli & lime

SIDES

HOUSE FOCACCIA \$14 VO

Whipped black truffle butter

FRIES & BLACK TRUFFLE AIOLI \$14 VEG, VO, GFO

Crispy fries, house-made truffle aioli

WOOD-FIRED BROCCOLINI \$14 V, DF, GF

Toasted macadamia & parmesan

SWEET

STICKY DATE PUDDING \$19

Butterscotch rum caramel, wattleseed & macadamia ice cream

CEYLON TEA ICE CREAM \$19 GFO

Ginger biscuit snaps, kithul treacle