

# K I L L I K

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## FEED ME \$69 pp

Let our chef curate your meal

## SHARE BOARD \$49 / \$69 (S/L) VEG/O, GFO

Cheese, house pickles, cured meats & chef's selection

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## 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

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## 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

### KHAO SOI CHARCOAL CHICKEN CURRY \$34

Coconut curry, crispy noodles & tangy mustard pickles with chilli

### LAMB SHANK & POLENTA CHIPS \$42

Slow-cooked lamb shanks, polenta chips, char-grilled broccolini, swede puree

### FISH OF THE DAY \$38 GF

Lemon myrtle & gin butter, pea velvet purée & sautéed kale

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## 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

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## SWEET

### STICKY DATE PUDDING \$18

Butterscotch rum caramel, wattleseed & macadamia ice cream

### CEYLON TEA ICE CREAM \$21 GFO

Ginger biscuit snaps, kithul treacle

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