

WEDNESDAY NIGHT ONLY

FEED ME \$49

multi-course menu

EXPERIMENTAL MENU EVERY WEDNESDAY

Have your say and help us make tonight's dishes better.

WHAT'S INCLUDED

Multi-course seasonal menu (changes weekly)
New experimental dishes every week

HOW IT WORKS

Try this week's new menu
Share quick feedback after dinner
Your feedback shapes next week's dishes

SCAN THIS QR CODE

Tell us what you think of tonight's dishes



Have your say. Help us make each dish better.

THURSDAY NIGHT ONLY

PASTA NIGHT

PASTA • COCKTAIL PAIRING

SPAGHETTI AL LIMONE

Lemon zest, lemon juice capers, seared scallops

Elderflower Milk Punch

Ginfinity gin, elderflower, lemon, milk clarified

GNOCCHI W/ LAMB SHOULDER RAGU

Potato gnocchi, slow-cooked lamb, red wine, rosemary, olive crumb

Negroni

Ginfinity gin, amaro, rosso vermouth

BUCATINI AL'AMATRICIANA

Bucatini in peppery tomato, house-cured pork belly, Parmigiano Reggiano

Force Carbonated Strawberry

Rosso vermouth w/ Killik gold & citrus juice

MUSHROOM SPAGHETTI

Mushrooms, caramelised onion, black truffle, parmesan, crispy sage, hazelnut

Earl Grey Gin Sour

Ginfinity gin, lemon, egg white

CACIO E PEPE

Pecorino, black & pink pepper, confit garlic, black truffle

Force Carbonated Peach Ice Tea

Lemon, French earl grey, Ginfinity gin, apricot, peach bitters

PASTA + COCKTAIL \$29

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
