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THE
KETTLE
BLACK

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BREAKFAST COCKTAILS

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KB SPRITZ - \$16.00

WASABI BLOODY MARY - \$17.00

MIMOSA - \$14.00

FOUR PILLARS GIN
WITH STRANGELOVE TONIC OR GREEN JUICE - \$14.00

SQ1 ESPRESSO MARTINI - \$18.00

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WINE

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SPARKLING

NV PRINCE ESTIVAC BLANC DE BLANC BRUT
FRANCE - \$13.00 / \$60.00

WHITE WINE

2015 KILIKANON MORT'S BLOCK RIESLING
CLARE VALLEY, SA - \$11.00 / \$55.00

2015 YELLAND AND PAPPS VERMENTINO
BAROSSA VALLEY, SA - \$12.00 / \$58.00

ROSE

2015 FAIRBANK SUTTON GRANGE ROSE
BENDIGO, VIC - \$12.00 / \$60.00

RED WINE

2015 HITHER AND YON GRENACHE MATARO
MCLAREN VALE, SA - \$14.00 / \$65.00

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BEER & CIDER

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BALTER XPA, CURRUMBIN, QLD - \$10.00

LT SMITH BASTARD SON APA, FITZROY, VIC - \$11.00

PRICKLY MOSES RED ALE, OTWAYS, VIC - \$10.50

FLYING BRICK PEAR CIDER, BELLARINE, VIC - \$12.00

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COFFEE

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BLACK - \$4.20

MILK - \$4.20

SINGLE ORIGIN COFFEE / FILTER
- REFER TO BOARD -

SOY - \$0.50

ALMOND MILK - \$1.00

HOT CHOCOLATE - \$4.20

MOCHA - \$4.50

ICED CHOCOLATE / ICED COFFEE - \$7.50

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TEA

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ENGLISH BREAKFAST
EARL GREY
JASMINE
WHITE PEONY
LEMONGRASS & GINGER
PEPPERMINT

- \$4.50 -

CHAI - \$4.50

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COLD DRINKS

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FRESH COLDPRESS JUICE

ORANGE - \$7.00

KALE, CELERY, GREEN CAPSICUM, LEMON, APPLE - \$7.50

BEETROOT, CARROT, CELERY, APPLE, LEMON - \$7.50

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BOTTLED

KOMBUCHA: POMEGRANATE / KAKADU PLUM & GINGER 6.50

STRANGELOVE: SMOKED COLA, BLOOD ORANGE & CHILLI,
GINGER BEER, LEMON SQUASH, BITTER GRAPEFRUIT
- \$5.00 -

SPARKLING WATER 500ML - \$6.00 / 1LTR \$10.00

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FOOD

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TOAST WITH HOUSE-CHURNED BUTTER &
SEASONAL PRESERVES
- \$7.50 -

SPICED GRANOLA, TEXTURES OF PUMPKIN,
ALMOND & PUMPKIN LASSI
- \$15.00 -

COCONUT SET CHIA WITH
WINTER CITRUS, MANDARIN SORBET,
TOASTED COCONUT
- \$18.00

HOTCAKE WITH RICOTTA,
BLUEBERRIES, MAPLE,
DOUBLE CREAM, SEEDS & NUTS
- \$21.00 -

POLENTA PORRIDGE WITH BURNT MAPLE,
TEXTURES OF STRAWBERRY & BASIL
- \$16.50 -

SEASONAL AVOCADO WITH CITRUS,
TOAST & LOCAL KELP SALT
- \$13.50 -
- ADD FETA \$4.50 -

EGGS YOUR WAY ON TOAST
- \$11.00 -

TATAKI OCEAN TROUT WITH A RAW KALE &
PICKLED VEGETABLE SALAD, SEAWEED, ALMONDS &
POACHED EGGS
- \$22.00 -

CHILLI SCRAMBLED EGGS WITH MOOLOOLABA CRAB,
CRAYFISH OIL & SAMPHIRE
- \$20.00 -

PASTRAMI WITH A POTATO ROSTI,
POACHED EGGS & WASABI EMULSION
- \$21.00 -

WILD PINE MUSHROOMS,
SMOKED KOMBU DASHI CURD,
HAZELNUT CRUMB & SAGE
- \$19.50 -
- ADD SPANISH JAMON \$5.50 -

KALE, CAULIFLOWER & SEASONAL GREENS SALAD,
MISO, ALMOND HUMMUS, AVOCADO, POACHED EGG,
SALTED SEEDS
- \$19.50 -

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BEANS WITH BASIL PESTO, RED PEPPERS
HOUSE-MADE TOMATO SAUCE & TOAST
- \$16.50 -
- ADD CHORIZO \$5.00 -

FRESH SNAPPER IN A BRIOCHE ROLL
WITH GREEN PAPAYA SALAD,
CITRUS MAYONNAISE, CHILLI JAM & LIME
- \$23.00 -

CAPE GRIM BEEF
WITH HOUSE-MADE MUSTARD, SEASONAL FRUIT
RELISH & LEAVES ON THE KETTLE BLACK BUN
- \$23.00 -

WILD RICE CRUMBED BARRAMUNDI
WITH CASHEW TOMATO PESTO &
RAW BROCCOLI RABE SALAD
- \$25.00 -

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SIDES

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EGG / TOAST
- \$3.00 -

WASABI EMULSION / MAPLE
DOUBLE CREAM
- \$3.00 -

MEREDITH GOATS FETA
- \$4.50 -

HOUSE CURED KANGAROO
- \$6.00 -

BACON / CHORIZO / AVOCADO / MUSHROOMS
- \$5.00 -

SPANISH JAMON
- \$5.50 -

RAW KALE SALAD
- \$7.00 -

TATAKI OCEAN TROUT
- \$8.00 -

GLUTEN FREE BREAD / FRUIT TOAST / CHILLI SAUCE /
FRESH CHILLI
- ADD \$1.50 -

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