

~

THE
KETTLE
BLACK

~

BREAKFAST COCKTAILS

*

KB SPRITZ - \$16.00

WASABI BLOODY MARY - \$17.00

MIMOSA - \$14.00

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

SQ1 ESPRESSO MARTINI - \$18.00

*

WINE

*

SPARKLING

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

WHITE WINE

2017 MURDOCH HILL SAUVIGNON BLANC
ADELAIDE HILLS, SA - \$11.50 / \$55.00

2017 RIESLING FREAK
CLARE VALLEY, SA - \$13.00 / \$60.00

ROSE

2015 RAFALE PAYS D'OC CABERNET ROSE
FRANCE - \$12.00 / \$60.00

RED WINE

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

*

BEER & CIDER

*

MOON DOG LOVE TAP LAGER,
ABBOTSFORD, VIC - \$9.50

DOS BLOCKOS PALE LAGER, PRAHRAN, VIC - \$10.50

FUTURE MEMOIRS ROOT BEER, PRAHRAN, VIC - \$10.00

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

*

COFFEE

*

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

*

TEA

*

ENGLISH BREAKFAST
EARL GREY
JASMINE
WHITE PEONY
LEMONGRASS & GINGER
PEPPERMINT

- \$4.50 -

CHAI - \$4.50

*

COLD DRINKS

*

COLDPRESS JUICE

ORANGE - \$7.50

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

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

*

BOTTLED

KOMBUCHA: LEMON & COCONUT / POMEGRANATE - \$6.50

-

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

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

*

FOOD

*

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

APPLE & CINNAMON BIRCHER MUESLI WITH
BUFFALO YOGHURT, KIWIFRUIT & BRAZIL NUTS
- \$15.00 -

COCONUT SET CHIA WITH
CITRUS, BLOOD ORANGE & RASPBERRY SORBET,
TOASTED COCONUT
- \$18.50 -

HOTCAKE WITH RICOTTA,
BLUEBERRIES, MAPLE,
DOUBLE CREAM, SEEDS & NUTS
- \$22.00 -

POLENTA PORRIDGE WITH PEACH MAPLE,
TEXTURES OF PEACH & RASPBERRY
- \$16.50 -

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

EGGS YOUR WAY ON TOAST
- \$11.00 -

MISO CURED SALMON, PEA & BARLEY SALAD,
GINGER DRESSING, POACHED EGG
- \$22.00 -

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

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

SEASONAL LOCAL MUSHROOMS,
SMOKED KOMBU DASHI CURD,
HAZELNUT CRUMB & SAGE
- \$19.50 -
- ADD SPANISH JAMON \$6.00 -

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

*

*

BUTTERMILK FRIED CHICKEN IN A BRIOCHE ROLL
KALE & CASHEW SLAW, SRIRACHA MAYONNAISE,
PICKLED CHILLI
- \$22.00 -

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

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

PORT LINCOLN OCTOPUS SALAD,
HEIRLOOM TOMATO, MELON, CITRUS, PEANUTS,
NAM JIM DRESSING
- \$23.00 -

*

SIDES

*

EGG / TOAST
- \$3.00 -

WASABI EMULSION / MAPLE
DOUBLE CREAM
- \$3.00 -

MEREDITH GOATS FETA
- \$4.50 -

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

RAW HEIRLOOM TOMATOES WITH BASIL SALT
- \$5.50 -

SPANISH JAMON
- \$6.00 -

RAW KALE & CASHEW SLAW
- \$7.50 -

MISO CURED SALMON
- \$8.00 -

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

*

A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS