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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 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

2018 MURDOCH HILL SAUVIGNON BLANC
ADELAIDE HILLS, SA - \$11.50 / \$55.00

2018 RIESLING FREAK
CLARE VALLEY, SA - \$13.00 / \$60.00

ROSE

2018 UNICO ZELO MAGNIFIQUE ROSE
ADELAIDE HILLS, SA - \$12.00 / \$60.00

RED WINE

2017 HITHER AND YON GRENACHE MATARO
MCLAREN VALE, SA - \$14.00 / \$65.00

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BEER & CIDER

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

STONE & WOOD PACIFIC ALE, BYRON BAY, NSW - \$12.00

APPLE THIEF PINK LADY CIDER, WONDALGA, NSW
- \$12.00

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COFFEE

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BLACK - \$4.20

MILK - \$4.20

SINGLE ORIGIN COFFEE / FILTER
- REFER TO BOARD -

SQUARE 1 FLIGHT
ESPRESSO +
JET BREW [HOT OR COLD] - \$8.00

ADD SOY - \$0.50
ADD ALMOND MILK - \$1.00

HOT CHOCOLATE - \$4.20

MOCHA - \$4.50

ICED CHOCOLATE / COFFEE / MOCHA - \$8.00

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TEA

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ENGLISH BREAKFAST
EARL GREY
JASMINE
WHITE PEONY
LEMONGRASS & GINGER
PEPPERMINT
- \$4.50 -

GULBARN INDIGENOUS TEA
HANDPICKED BY THE ALAWA PEOPLE
OF NORTHERN TERRITORY
- \$6.00 -

CHAI - \$5.00
ICED CHAI - \$5.50

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COLD DRINKS

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COLDPRESS JUICE

ORANGE - \$7.50

KALE, CELERY, GREEN CAPSICUM, LEMON, APPLE - \$8.00

BEETROOT, CARROT, CELERY, APPLE, LEMON - \$8.00

WATERMELON, PINEAPPLE, MINT - \$8.00

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MORE DRINKS

KOMBUCHA: LEMON & COCONUT / POMEGRANATE - \$6.50

SPRITZ: LEMON, RAINFOREST LIME, LAVENDER /
RUBY GRAPEFRUIT, LEMON ASPEN - \$6.00

SPARKLING WATER 1LTR - \$6.00

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FOOD

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

APPLE & CINNAMON BIRCHER
MUESLI WITH BUFFALO YOGHURT,
STONE FRUIT & MAPLE PECANS
- \$15.00 -

COCONUT SET CHIA WITH
SEASONAL BERRIES, MELON SORBET,
& PISTACHIO
- \$18.50 -

HOTCAKE WITH RICOTTA,
BLUEBERRIES, MAPLE,
DOUBLE CREAM, SEEDS & NUTS
- \$23.00 -

POLENTA PORRIDGE WITH FIG,
NUT CLUSTER & LEMON VERBENA
- \$16.50 -

SEASONAL AVOCADO ON TOAST WITH
SMOKED CHEVRE, FERMENTED JALAPENO,
LOCAL KELP SALT & CITRUS
- \$15.00 -
- ADD EGG \$3.00 -

EGGS YOUR WAY ON TOAST
- \$12.00 -

RAW KINGFISH ON SPELT GRAIN
WITH PICKLED CUCUMBER PESTO, MUSTARD SEEDS,
FRIED CURRY LEAF
- \$21.00 -
- ADD PICKLED CHILLI \$1.50 -

CHILLI SCRAMBLED EGGS WITH MOOLOOLABA CRAB,
CRUSTACEAN OIL & SEA SPRAY
- \$21.00 -

PASTRAMI WITH A POTATO & HERB ROSTI,
POACHED EGGS & WASABI EMULSION
- \$21.50 -

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 -

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BUTTERMILK FRIED CHICKEN IN A BRIOCHE ROLL
KALE & CASHEW SLAW, SRIRACHA MAYONNAISE,
PICKLED CHILLI
- \$23.00 -

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 -

MISO CURED SALMON,
WILD RICE & BRUSSELS SPROUT SALAD,
POACHED EGGS, MIRIN, SESAME
- \$23.00 -

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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 -

CHORIZO / AVOCADO / MUSHROOMS
- \$5.00 -

BACON / SPANISH JAMON
- \$6.00 -

RAW KALE & CASHEW SLAW
- \$7.50 -

MISO CURED SALMON
- \$8.00 -

CHANGE TO GLUTEN FREE BREAD OR FRUIT TOAST /
HOUSE-MADE CHILLI SAUCE / PICKLED CHILLI /
EXTRA OLIVE OIL
- ADD \$1.50 -

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A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS