

BLACK KITE COMMUNE

Wild Australian Olives GF, V, DF \$9

Gnocco Fritto, duck prosciutto, tarragon mayonnaise (2) \$11

Hand cut chips w. black salt & midnight mayo GF, V, DF, NS \$12

Jerusalem artichoke tartinade w. charred flatbread V, DF \$13

Wild venison carpaccio w. pickled beets, ash salt, fraiche
& chia buckwheat lavosh \$17

Wild boar croquette, crisp apple, herb & lemon cream (3) \$15

Wallaby pies w. bush tomato relish (3) \$14

Crumbed & spiced barramundi bites w. peach hot sauce DF \$16

Saltbush fried crocodile pieces w. green salt & hot sauce DF \$17

BBQ charred king prawns w. mountain pepperberry, garlic oil
& lemon myrtle (3) GF, DF \$23

Grilled emu w. black-eyed pea puree, lemon & herbs (3) \$18

Mountain pepper kangaroo kofta w. black bean hummus & herbs GF \$19

Lamb chops with red pepper romesco & confit tomatoes (3) GF \$20

Venison & beef burger w. Pyengana mature cheddar,
bread & butter pickles on a potato bun \$21

Fresh heirloom carrots, honey roasted carrot hummus,
carrot leaf salsa verde & dehydrated carrot chips GF, V, NS \$18

Iceberg wedges w. oregano & garlic vinaigrette,
parmesan & tomato salt GF, V \$12

Cheese

Served with native fruit relish, sourdough,
charcoal wafer, lavosh NS

Long Paddock Banksia Semi-Hard (VIC)

Pyengana Mature Cheddar (TAS)

Onkaparinga Reserve Blue (SA)

Coal River Farm Triple Cream Brie (TAS)

Woodside Saltbush Goat's Cheese (SA)

1 cheese \$15 / 2 cheeses \$28/ 3 cheeses \$42

***All dishes may contain traces of nuts**

V Vegetarian DF Dairy Free GF Gluten Free NS Nuts & Seeds