



## Snacks

Pork scratchings, fennel, sea salt G/F	14
Miso roasted pumpkin, corn crisps, dukkah G/F V	16
Gibson's Grove olives, marinated white anchovies, focaccia	26
Charcuterie board, charred vegetables, chutney, toasted sourdough	42
Sydney Rock oysters, finger lime mignonette G/F	5/e

## Smalls

Roasted Sichuan baby eggplant, chilli buckwheat, smoked almonds, labneh G/F	26
Fremantle octopus, pickled heirloom beetroot, Lidsdale goats curd, sumac G/F	28
Burrata, heirloom tomatoes, candied olives, aged mustard oil G/F	28
Organic cauliflower, curried mung beans, toasted coconut, spiced pepitas G/F VE	26

## Bigs

Little Joe MB2 beef flank tagliata, garden arugula, parmesan, garlic, lemon G/F	38
House aged Kangaroo fillet, puy lentils, red cabbage, pickled walnuts, wild game jus G/F	38
Market Fish, Autumn root & tubers, turmeric ginger cream, Kyah Garden greens G/F	36
House aged Duck breast, sauteed mushrooms, Medjool marmalade, garlic, pine nuts G/F	38
Vegan house-made Gnocchi, Kyah Garden vegetables, salsa verde G/F VE	34

## Charred & Grilled All served with crispy chats and house salad G/F

Berkshire pork saddle 300g, fennel, sage, apple chutney G/F	40
Rangers Valley 450g grass-fed T-bone, café de Paris butter G/F	48
Junee 4-point lamb rack, rosemary, mint sauce G/F	48
Galston baby spatchcock, lemon, Kyah herbs G/F	40
Yamba king prawns, parsley, garlic oil G/F	48

## Sides

Polenta chips, celery salt G/F V	14
Green beans, parmesan, roasted hazelnuts G/F VE	14
Kyah Garden salad G/F VE	14
House-cut fries, sea salt G/F V VE	14

## Sweets

Blueberry cobbler, buckwheat crumble, macadamia ice cream G/F	16
Chocolate mousse, cocoa nib brittle, rosemary, orange G/F	16
Burnt butter Financier, brandy glazed baby pear, mascarpone	16
Blaq lime Cremieux, Kaffir gel, chickpea ash meringue G/F	16

## Kids two-course, served with a juice & ice cream

Crumbed fish, house-cut fries & salad	20
Macaroni cheese, shaved parmesan	20
Cheeseburger slider, house-cut fries	20
Grilled chicken fillet, mash & salad G/F	20

Gluten free G/F vegetarian V vegan VE

Please note:

No credit card surcharges apply

We are unable to offer split bills

A 10% surcharge applies on Public Holidays



# KYAH

Kyah is humbled to reside on some of the most beautiful, fertile land on the planet. We support and celebrate our local neighbours when selecting suppliers for our menu including Black Cockatoo Bakery, Gibson's Grove Olives and Deliham food providore.

You may have noticed our Kyah Garden out the back. Here, we grow an assortment of seasonal herbs and vegetables including lettuce, beetroot, kale, silver beet, fennel, shallots, garlic, edible flowers, and other gems. Kyah not only loves to neutralise its carbon footprint, but we are of the philosophy that fresh is best. We hope you can taste the difference.

