

Ockkha KI Bakery Turkish Bread

Served warm with KI Olive Oil, Balsamic Reduction and Aussie Style Dukkha (V) 9.

KI Haloumi and Zucchini Fritters-

Freshly Breaded and Pan Fried Haloumi & Zucchini Fritters served with Leaf Salad and Onion Jam (V) 13.

KI Native Lemon Myrtle and Bush Pepper Squid

Spiced Coated Squid Hood served with Lime & Pepper Aioli 14.

KI Scallops Two Ways –

Oven Roasted with Parmesan & Pancho and Pan Seared and served in Fragrant Thai Coconut Sauce (LG) 16.

Half Dozen KI American River oysters –

Sunsets- Panchetta and Kaffir Lime (served warm) (LG) 18./27.

Sorrentos – Smoked Salmon, Avocado, Salmon Pearls & KI Tabasco (LG) 19./28.

*** V – Vegetarian Option LG- Low Gluten

entree

Baby Half Chicken on Avocado with Spec - Master Stock Poached and Roasted Half Baby Chicken on Sumac Spiced Avocado And Shitake Mushrooms with Crispy Spec (Cured Pork Belly) (LG)	25.
Lamb Racks with Mint Garlic Chimmichurri - On Celeriac Puree and Roast Baby Vegetables with a Mint Garlic Chimmichurri (LG)	26.
KI Pan Fried Gnocchi - Hand Made Gnocchi Pan Fried with KI Salt Rock Chorizo, Prawns, Roast Capsicum and Fresh Herbs (V)	27.
Wagyu Rump Steak - Primal Cut Rump on a Mild Japanese Horseradish Potato Cake with Parsnip and Pan Jus (LG)	28.
KI House Spiced Squid & Daikon Salad- Native Pepperberry & Lemon Myrtle Squid with Japanese sweet Horseradish & Leaf Salad dressed with Yuzu & Ginger	27.
KI Whiting- Grilled with Poppyseed and Sumac with Preserved Lemon on Celeriac Cream and Mint Oil (LG)	30.
KI Marron Three Ways - Marron Springrolls, Marron & Prawn Dumplings in Coconut Broth And Half Marron Oven Baked with Lemon and Pancho	31.

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main course

Warm Chocolate Pear Tarte -

Fresh Rich Chocolate and Almond Pastry Filled with Chocolate,
And Poached Pear served with Double Cream 13.

Yuzu Eton Mess -

Yuzu Juice sourced from Japan with crushed meringue, strawberries,
Ice-cream, cream and more crushed meringue 13.

Macadamia Treacle Sponge -

Warm Macadamia Treacle Sponge served with Coconut Sorbet
On Coconut Anglaise 13.

Bombollini with Chocolate Sauce -

Warm Free Form Doughnut Style Desert rolled in Sugar
Served with a Rich Ameretto Chocolate Sauce 13.

Cheese Platter -

Trio of Cheese served with Quince Paste,
Dried Fruit and Lavosh bread 18.

Coffee

Espresso, Machiatto, Long Black, Flat White, Cappuccino, Cafe Latte 6.
Hot Chocolate, Chai Latte 6.

Planet Organic tea

English Breakfast, Darjeeling, Green Tea, 4.
Lemon Twist, Calming, Chamomile, Earl Grey 4.

Liqueur coffee

Roman with Galliano 11.
Jamaican with Tia Maria 11.
Cloud nine - Hot Chocolate with Butterscotch Schnapps 11.

dessert

