

THE KILN

Lunch Menu

Available from 12pm - 3pm

Grazing Board *with Turkish bread [vg, gf, f]* 25.0

Select 3 dishes of your choice from the options below
additional dishes 7.0

Grazing Board selections

Marinated Tasmanian Octopus [gf]

Pickled and Marinated with Olive Oil and Italian Herbs

Kim Chi Our Way [vg, gf]

Fermented Brussel Sprouts

Ligurian Olives [vg, gf, f]

Small, Firm Flesh, Nutty Flavour

Peperonata [vg, gf]

Italian Charred Peppers, Confit Garlic Oil, Basil, Balsamic Reduction, EVOO

White Anchovies – Boquerones [gf, f]

Fresh White Spanish Anchovies, White Wine, Vinaigrette

Cured Meat [gf, f]

Chef's Selection of the Day

Balsamic Onion [vg, gf]

Baby Balsamic Onions, Caramelised

Labneh Shanklish [v, gf, f]

Zaatar Spiced Yoghurt Curd Balls

Sides 9.5

Greek Pita Bread Grilled [v]

Turkish Bread [vg, gf]

Dessert

Lemon Semolina Syrup Cake [v, f] 15.0

With Mascarpone and Freeze-Dried Blueberries

The Kiln Crumble [v, f] 15.0

Warm Seasonal Fruit Crumble with Vanilla-Bean Ice-cream

Chocolate Whisky Fondant [v, gf, f] 15.0

Served with Vanilla-Bean Ice Cream

Frangelico Affogato Straight Up Coffee [f] 18.0

Coffee, Vanilla-Bean Ice Cream, Frangelico

Affogato Straight Up Coffee [f] 13.0

Coffee, Vanilla-Bean Ice Cream

Smalls

Crispy Potatoes [vg, gf, f] 18.0

Locally Grown Potatoes, Persian Lime Salt, Whipped Briezy with Preserved Lemon

Gratin [v.] 18.0

Sweet Potato, Gruyere and Sage Gratin

Five-Spice Fried Chicken [gf] 22.0

Served with Asian Slaw, Hoisin Mayo

House-Made Pate [gf] 18.0

Calvados Chicken Liver Pate, Served with Mustard Fruits, Gluten-Free Crispbread

Hummus [vg, gf] 16.0

House-Made Hummus with Crispy Chickpeas, Greek Pitte Bread, Olive Oil

Moroccan Broccolini [gf, v] 22.0

Seared Broccolini with Harissa, Dukkha and Apple Grove Sheep's Feta

Soup du' Jour 18.0

Changing Daily, Ask our Friendly Staff

Bigs

Beef Parmentier 28.0

Brisket and Guinness Pot Pie, Potato Crust, Shaved Gruyere

Halaszle [gfo] 28.0

Hungarian Fish Stew with Tomato, Green Peppers, Smoked Paprika and Sour Cream. Served with Huon Valley Sourdough

Garides Saganaki [gfo] 30.5

Prawns, Tomato and Baked Kefalograviera Cheese with Ouzo, Olives and Chilli

Smoked Beets [gf, f, vg] 26.0

House-Smoked Beetroot, Hazelnut Crumb, Unfeta'd Vegan Cheese, Balsamic Glaze

Croustillant d'Agneau 30.5

Slow Cooked Lamb with Roast Capsicum, Olives and Provencal Herbs in Filo Pastry Parcel, Served with Roquette and Pickles

Kids menu

Aged 10 years & Under - Juice Beverage Included

Fish Fingers & Mini Potato Gems [f] 12.0

Kid's Burger [f] 12.0

Ham and Cheese Toastie [f] 10.0

gf = gluten free friendly | vg = vegan | v = vegetarian | f = fodmap (no garlic or onion)

Please no changes to the menu, ask staff for assistance regarding any of our menu options. We are happy to chat.

Weekend & Public Holidays will incur penalty rates. We accept evenly split table payments of the bill.

All items include GST