VARNISH ON·KING

NAME MENU | BOTTLE NO. Nº

BATCH NO. 01 | ELEMENTS See board for specials

ALLERGY ADVICE

*GF - GLUTEN FREE, *V - VEGETARIAN , *VG - VEGAN

Spoilt for choice? Let Chef decide
6 courses for 75pp

Starters/Entrees

Sourdough bread, miso butter. (V) $12

Fries, smoked aioli. (V,GF,DFO) $15

Truffle fries, smoked aioli (V) $21

Chicken wings, house made barbecue sauce, ranch, fresh herbs (GFO) $25

Steak tartare, black garlic emulsion, crispy brioche. (GF,DF) $23

House made stracciatella, confit cherry tomatoes, pine nuts, balsamic glaze, sourdough bread. (V,GFO) $21

Smoked cheddar mac and cheese, herb garlic breadcrumb. (V) $16

Crispy chicken sandwich, speck bacon, lettuce, pickles, rose sauce $25

MAIN

Manchego and chorizo risotto, leek, herb oil $25

Crispy chicken supreme, maple vinaigrette, cabbage and fennel salad $32

400g Beef rib , sweet corn puree, jus (GF) $56

300g New York Strip, grilled asparagus, cowboy butter (GF) $50

250g Eye Fillet, frites, peppercorn sauce (GF) $62

SIDES

Roasted broccoli, miso glaze, sesame seeds (V, DF, GF) $16

Caramelized Japanese pumpkin, creme fraiche, chili oil, candied walnut (V, GF) $17

Baby cos salad, cherry tomatoes, green goddess sauce, croutons $18 (V,GFO)

DESSERTS

Salted caramel cheesecake, caramelized white chocolate (V) $17

Fudge brownie, brown butter ice cream, strawberries (V, GF) $18

Spoilt for choice? Let chef decide
min. of 6 dishes for 75pp