

KARINYAS RESTAURANT & WINE BAR

Starters

Share style garlic cob: Whole cob slashed and filled with garlic butter \$12

Share style garlic cob: Garlic Cob with Trio of House Made Dips \$19

Olives, onions and bread: Marinated kalamata olives, pickled onion and grilled sourdough. \$18

Entrees

Shared style meatball: 220g of prime cut veal and pork blended with herbs served in a house made Napolitano sauce. Finished with ricotta and confit garlic bread. \$29

Seared scallops: with minted pea puree, shaved and pickled fennel finished with prosciutto crumb. \$22

Sticky soy pork belly: served with sauteed asian vegetables and a crispy herb noodle salad \$22

Seasonal soup: served hot or cold with sourdough and cultured butter. Please ask wait staff what soup we have today! \$18

Salad of chargrilled Tofu, heirloom tomatoes, basil, petite bouche, toasted almonds. Finished with a wild lemon and poppy seed dressing. \$18

Mains

Rocket pesto risotto:

With fresh peas, baby zucchinis, garnished with toasted pine nuts and parmesan.

\$31 (Add chicken for \$5)

Sous Vide Chicken Supreme:

With pearl cous cous, rainbow chard drizzled with thyme and garlic oil. \$36

350g Rib Eye:

With smashed pecorino garlic chats, caramelised onion and old English spinach compote, topped off with a Red Wine Jus. \$49

300g Pork Cutlet:

With potato & apple tarte tatin and broccolini finished with pork jus. \$45

Market fish (Please ask wait staff for todays Market fish)

Served grilled or battered with garlic buttered beans, fat fries, aioli and lemon. (Market price)

Seasonal Vegan Curry:

Served with rice, salsa and flat bread. \$31

Trimings

\$8 each

Garlic buttered beans

Smashed pecorino garlic chats

Steamed and charred broccolini

Rustic fries



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Dessert

All desserts \$17 each

Eton Mess:

Crushed meringue, chantilly cream, passionfruit curd, fresh berries, mint.

Lemon curd and Meringue tart:

House made Lemon curd and Meringue tart with whipped cream and berries.

Vanilla Cremeux:

Vanilla cremeux with with a short bread base topped in caramel apples served with honeycomb.

Caramel cheesecake:

Single serve caramel cheesecake, white chocolate soil, pecan crumb and finished with vanilla bean ice cream.

Sorbet:

Trio of new Zealand sorbet with fresh berries and flowers.

Cheese plate:

Cheese plate for 1

Cheese plate for 2 \$24

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