



The Kelvin Club Menu

Small Plates

Charcuterie, white anchovies & Mt. Zero olives 18

Hummous, smoked almond dukkah, focaccia 14 (v)

Grilled Octopus, fenugreek, ancho chilli, charred leek, preserved lemon aioli 18 (df, gf)

Citrus cured Tasmanian Salmon, pickles, black garlic aioli (gf) 20

Free range chicken, leek & truffle terrine, endive, wild garlic, croutes 18

Ricotta gnocchi, pickled pear, tallegio cream, verjuice, nettle E 20 M 32 (v)

Large Plates

Market Fish of the Day, fennel, kipfler potato, romesco, Pedro Ximenez 42

Free Range Pork Belly, grapefruit, pomegranate, parsnip, thyme jus lie 38

Parwan Valley Lamb Belly, fava bean salad, prune, apple gastric 44

Confit Duck, babaganoush, caulini, pine nuts, currants, chestnuts 38

Chef's Aged Cut of the Day, celeriac remoulade, herb butter, red wine jus 48

On the side

Seasonal greens, herb butter 12

Rustic chips, truffled aioli 12

Chopped cos, endive & bronze fennel salad, lemon dressing, grana padano 14

At the end

Chef's selection of petit fours (to share with friends) 32

Cheese 16 p/p