



## SET MENU - A Taste Of Kiln

*Available for lunch and dinner*

### **\$120 per person**

banquet style set menu

potato bread, seaweed butter  
kingfish tart, samphire, lemon myrtle  
potato hash, wood ears, strawberry gum

tuna tartare, saltbush, cod roe  
kangaroo carpaccio, blue mussel, davidson plum

cauliflower blossom, stilton, sorrel  
duck breast, rosella, mushroom, pickled condiments

crispy coconut rice, mango makrut sorbet, pandan oil

### Supplement main:

rangers valley WX flank 5+, king prawn, shishito pepper (\$10 per person)

### Wine pairing:

Australian wine selection (\$75 per person)

International wine selection (\$100 per person)

### Add on:

NV Jean Paul Deville 'Carte Noire' Brut (Champagne, FRA) (\$39)

sydney rock oyster, tomato, passionfruit marigold (\$7.5ea)

watermelon, squid, pink pepper (\$10ea)

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate dietary needs, we cannot guarantee that our food will be allergen free.

Our menus are also subject to seasonal changes

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Kiln

## SET MENU - Seasonal Feast

*Available for lunch and dinner*

**\$160 per person**

banquet style set menu

potato bread, seaweed butter

Kiln coastal seafood platter

cauliflower blossom, stilton, sorrel

blue swimmer crab tart, peas, strawberry, shiso

coppertree farms reserve striploin, beef sauce, myrtle mustard

petite bouche, treviso, stone fruit

chocolate sorbet, dill, soft meringue, rose, roast milk

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Kiln

## SET MENU - Express

*Available for lunch and early dinner from 5-5:45pm (maximum 12 guests)*

### **\$80 per person**

banquet style set menu

potato bread, seaweed butter

*choose 1 per person*

tuna tartare, saltbush, cod roe

kangaroo carpaccio, blue mussel, davidson plum

cauliflower blossom, stilton, sorrel

*choose 1 to share between 2 people*

duck breast, rosella, mushroom, pickled condiments

market fish, carrot, mustard, kohlrabi

petite bouche, hazelnut, nashi pear

add dessert for \$10pp:

*choose 1 to share between 2 people*

chocolate sorbet, dill, soft meringue, rose, roast milk

crispy coconut rice, mango makrut sorbet, pandan oil

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