THOMAS ST.
KITCHEN & BAR

MENU

DINNER
18:00
22:00

STARTERS

SOURDOUGH SLICE $8
Blend of savoury herbs | seeds | garlic dip

CHARGRILLED OCTOPUS $17
Asparagus | pickles | smoked chorizo | gremolata | fish eggs | GF | DF

ROAST CHICKEN SALAD $17
Sun–kissed herbs | grilled peaches | granola brittle | hoi sin sauce | chermoula sauce | DF

CAULIFLOWER $15
Spiced and maple roasted | beetroot hummus | pomegranate pearls | GF | DF | V

CHEF SPECIALTY

FOR TWO
12 HR SOUS VIDE
LAMB SHOULDER 1.8KG

$65

Salsa verde | garlic sauce | onion jus
your choice of any 2 sides

MAIN DISHES

BBQ BEEF RUMP FILLET $32
Kipfler potatoes | spring onion | diane sauce | GF

SALMON $31
Garlic cream cheese | baby beets | charred asparagus | muddled capers and anchovies | GF

SMOKED BEEF BURGER $27
Caramelised onions | pickles | cheese | bbq sauce | bacon | chips

BAKED SWEET POTATO $21
Spring vegetables | poached egg | garlic sauce | salsa verde | GF | DF | V

CONFIT PORK BELLY $30
Roast apple and baby carrots | soy beans | caramel carrot mousse | GF

SIDE DISH

STEAMED GREEN BEANS $8
Garlic butter | toasted almonds | GF

GARDEN LEAVES $8
Market mix | honey mustard dressing | GF

CHIPS $8
Aioli | tomato sauce

THICK CUT SWEET POTATO $8
Garlic mayonnaise | sichuan pepper seasoning | V

DESSERT

CHEESE PLATE $17
Brie | blue | cheddar | quince paste | dried fruits | lavosh bread

CHOCOLATE TART $16
Bitter sweet ganache | fresh berries | hazelnut cream | salted caramel

FLOURLESS ORANGE AND ALMOND CAKE $15
Orange and lavender marmalade | double cream | almond praline | GF

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