

Smalls

Roasted eggplant, tahini cream, smoked almonds, salsa verde G/F VE	26
Venison tartare, quail egg, heirloom beetroot, rice crispy G/F	29
Burrata, baby fennel, local citrus, candied olives, roquette, aged mustard oil G/F V	28
Organic cauliflower, curried mung beans, spiced pepitas, lemon myrtle crumb G/F VE	26
Sydney rock oysters, finger lime mignonette G/F	30/ ½ dz, 54/ dz

Bigs

Little Joe MB4+ beef flank, roasted kipfler potatoes, chimichurri G/F	39
Brined kangaroo, broad beans, peas, spinach, goats curd cream G/F	39
Market fish, shitake broth, warrigal greens, wildflowers, leaves G/F	38
House aged duck breast, Dutch carrots, pickled cucumber, bush dukkah G/F	40
Vegan house-made gnocchi, butternut pumpkin, garden herbs G/F VE	35

Charred & Grilled All served with roasted potatoes and house salad G/F

Berkshire pork saddle 300g, fennel, sage, Medjool jam G/F	41
Rangers Valley 350g striploin, café de Paris butter G/F	49
Junee 400g lamb rump, lemon, river mint yoghurt G/F	48
Galston baby spatchcock, miso, sesame	42
Yamba jumbo prawns, parsley, garlic oil G/F	50

Sides

Polenta chips, celery salt G/F V	15
Green beans, roasted hazelnuts G/F V	15
Kyah seasonal garden salad G/F VE	15
Triple cooked house-cut fries, sea salt G/F V VE	15

Sweets

Davison plum crème brulee, madeleines G/F	16
Corella pear frangipane tart, Kyah flowers, honey crème fraiche	16
Meringue, native rosella confit, cream, dried strawberries, baby mint G/F	16
Dark chocolate cake, wattle seed crème, braised cherries	16
Cheese plate, seeded lavosh, quince, dried fruit, nuts	32

Kids two-course, served with a juice & ice cream

Crumbed fish, house-cut fries & salad	20
Penne pasta, napolitana, parmesan	20
Cheeseburger, house-cut fries	20
Grilled chicken fillet, mash & salad G/F	20

Please note:

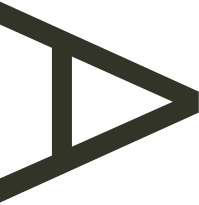
No credit card surcharges apply

We are unable to offer split bills

A 15% surcharge applies on Public Holidays

Gluten free GF / Vegetarian V / Vegan VE

Blaq's menu is subject to change due to availability of our local & seasonal produce





KYAH

Kyah is humbled to reside on some of the most beautiful, fertile land on the planet. We support and celebrate our local neighbours when selecting suppliers for our menu including Black Cockatoo Bakery, Bakehouse On Wentworth, Gibson's Grove Olives, Tierney Estate Olive Oil and Deliham food providore.

You may have noticed our Kyah Garden out the back. Here, we grow an assortment of seasonal herbs and vegetables including lettuce, beetroot, kale, silver beet, fennel, shallots, garlic, edible flowers, and other gems. Our chook house produces all our eggcelent needs for the desserts. Kyah not only loves to neutralize its carbon footprint, but we are of the philosophy that fresh is best. We hope you can taste the difference.

