

BANKSII

Vermouth Bar and Bistro

Our love of the botanicals used in Vermouth led to naming our restaurant after the first English botanist to hit Australian shores. Sir Joseph Banks became the leading English authority on Australia & the botanical names he left behind are his legacy. Our food philosophy is based around the abundant Mediterranean table, where family and friends gather to enjoy a shared style meal. We believe every great meal should start with some snacks & an aperitif & of course our beverage of choice is Vermouth!

VERMOUTH

Banksii Aperitif Rose Vermouth 5

TO START

Bread roll, cultured butter 3

Sydney rock oysters, pepperberry mignonette 5 ea

House made potato crisps, olives 12

Fried Clarence river school prawns, aioli, kaffir lime salt 17

Unlimited sparkling water 6 pp

Unsure of what to order?

Try our shared menu based on our most popular dishes

\$79PP SHARED MENU

Bread & Cultured butter

San Daniele prosciutto, grilled peach, glazed almonds

Broadbean, young pea & aged goats cheese salad

Grilled prawns, curry leaf butter, pickled turmeric

Risotto of roast fennel, dried chilli, lemon and ricotta

Sticky beef short rib, smoked carrot, pickled onion

Broccolini with ginger, shallots & sherry vinegar dressing

Banksii trifle - vermouth sponge, vanilla custard, rosella jelly

Whole table participation

Minimum of 2 people

Dietaries can be catered to upon request

SMALL SHARED DISHES

Garlic bread with native thyme	8
Sydney rock oysters, pepperberry mignonette**^	5 ea
Fried Clarence river school prawns, aioli, kaffir lime salt**^	17
Creamed macadamia, fried sage, sweet & sour currants, toasted bread**^	14
Banksii chicken pate, muntie jam, toast*	21

MEDIUM SHARED DISHES

Burrata, tomato, parsley oil *	14
Broadbean, young pea & aged goats cheese salad**^	19
San Daniele prosciutto, grilled peach, glazed almonds **^	24
Seared Yellow Fin tuna, green beans, kipflers, olives, anchovies **^	26
Grilled prawns, curry leaf butter, pickled turmeric *	24

MAIN SHARED DISHES

Gnocchi, agrodolce, saltbush, mushrooms	26
Mussels cooked in white vermouth, green olives, herb butter 500g/1000g *	28 / 54
Blue Swimmer crab risotto, roasted fennel, fresh herbs, pecorino romano*	34
Seared kingfish fillet, wild fennel vinaigrette, fermented chilli, dandelion**^	36
Banksii pork & beef sausage, onion chutney, pickled kohlrabi & endive salad**^	29
Oakey Reserve scotch fillet steak, botanical butter & fries*	38

LARGE SHARED DISHES

Roast half chicken, radicchio, almonds, parsley, agrodolce **^	36
Slow roasted pork belly, japanese eggplant, botanical salsa **^	42
Sticky beef short rib, smoked carrot, pickled onion *	48
Braised lamb shoulder, chickpeas, saltbush, preserved lemon 1200g *	85

SIDES

Fries^	9
Green herb salad **^	9
Roast half cauliflower, romesco sauce, hazelnut & chervil**^	12
Broccolini with ginger, shallots & sherry vinegar dressing**^	12

Can be made gluten free *

Can be made dairy free ^

1.5% surcharge will apply to all credit card payments

10% surcharge applies on Sundays & Public Holidays

10% service charge applies to groups of 10 or more

DESSERT

Caramelised pear & rosemary cake, sheeps milk yoghurt sorbet <i>Atsby Armadillo Cake Vermouth</i>	16 11
Banksii trifle - vermouth sponge, vanilla custard, rosella jelly <i>Mancino Rosso Vermouth</i>	16 8
Bitter sweet chocolate mousse, mandarin granita * <i>Lustau Vermut</i>	16 10
Amaro chocolate truffles – 2 piece *	8

CHEESE

Three or five cheeses, lavosh, muntrie jam	24/39
Le Marquis Chevre Du Pelussin (Goat) - <i>FRA</i> Pecorino Romano (Sheep) - <i>ITA</i> Tarago River Triple Cream (Cow) - <i>VIC</i> Maffra Clothbound Cheddar (Cow) - <i>VIC</i> Berrys Creek Tarwin Blue (Cow) - <i>VIC</i>	

DESSERT & FORTIFIED

2016 Framingham Noble — 75ml/375ml — <i>Marlborough, NZ</i> Riesling	16/79
NV Marcarini Barolo Chinato — 375ml — <i>Piemonte, ITA</i> Nebbiolo infused with botanicals	105

COGNAC & ARMAGNAC

NV Chateau Fontpinot XO Grande Champagne Cognac — 45ml	26
NV Loujan Bas 10yr Armagnac — 45ml	21

DIGESTIF

Fernet Branca — 45ml	13
Amaro Nonino — 45ml	14

COFFEE

Genovese Coffee — served to your liking with full cream milk	4
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A CUP OF TEA

English Breakfast	4
Earl Grey Royale	4
China Jasmine Tea	4
Pomegrante Tea	4
Tummy Tea	4
Chamomile Tea	4