

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 & 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

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

Prosciutto, fennel salumi, bresaola, fresh fig & pickled chilli

Grilled prawns, curry leaf butter, pickled turmeric

Salad of shaved zucchini, mint, fetta, olive oil

Risotto of roast fennel, fresh herbs, pecorino romano

Sticky beef short rib, smoked carrot, pickled onion

Grilled mixed beans, smoked almond butter

Banksii trifle - vermouth & strawberry gum sponge, vanilla custard, rosella jelly

Whole table participation

Minimum of 2 people

Dietaries can be catered to upon request

SMALL SHARED DISHES

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|--|------|
| Black garlic & native thyme bread | 8 |
| Sydney rock oysters, pepperberry mignonette*^ | 5 ea |
| Creamed macadamia, fried sage, sweet & sour currants, toasted bread**^ | 14 |
| Burrata, Nduja salumi, extra virgin olive oil, grilled bread* | 16 |

MEDIUM SHARED DISHES

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|--|----|
| Banksii chicken pate, roasted grape & onion jam, grilled bread* | 21 |
| Shaved zucchini, mint, fetta, olive oil* | 19 |
| Carpaccio of Mt Cook Alpine salmon, pickled cucumber, caramelised yoghurt* | 24 |
| Buckwheat & couscous salad, cauliflower, chorizo, duck egg & green chilli^ | 21 |
| Grilled Southern calamari, tomato, basil & preserved lemon**^ | 26 |
| Grilled prawns, curry leaf butter, pickled turmeric * | 24 |
| Prosciutto, fennel salumi, bresaola, fresh fig & pickled chilli**^ | 25 |

MAIN SHARED DISHES

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|--|---------|
| Risotto of roast fennel, fresh herbs, pecorino romano* | 26 |
| Mussels cooked in white vermouth, green olives, herb butter 500g/1000g * | 28 / 54 |
| Lasagna of Blue Swimmer crab, wild green salad | 36 |
| Steamed Blue eye trevalla, clams, peas, shaved radish* | 36 |
| Oakey Reserve scotch fillet steak, condiments**^ | 38 |

LARGE SHARED DISHES

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|--|----|
| Roast half chicken, grilled lettuce, sesame cream & dukkah **^ | 36 |
| Vermouth glazed duck, plum & cavolo nero**^ | 52 |
| Pork belly, salt & vinegar parsley root, black sausage^ | 39 |
| Sticky beef short rib, smoked carrot, pickled onion * | 48 |
| Braised lamb shoulder, eggplant, yoghurt & mint 1200g * | 85 |

SIDES

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|--|----|
| Fries^ | 9 |
| Tomato & cucumber salad, garlic dressing**^ | 12 |
| Grilled mixed beans, smoked almond butter**^ | 12 |
| Roasted new potatoes, anchovy butter, fresh chopped herbs**^ | 12 |

Can be made gluten free *

Can be made dairy free ^

1.5% surcharge will apply to all credit card payments

10% service charge applies to groups of 10 or more

10% surcharge applies on Public Holidays

DESSERT

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| Manuka honey parfait, lemon curd, earl grey syrup & honeycomb <i>Matthiasson Sweet Vermouth #2</i> | 16 21 |
| Banksii trifle - vermouth & strawberry gum sponge, vanilla custard, rosella jelly <i>Mancino Rosso Vermouth</i> | 16 8 |
| Bitter sweet chocolate mousse, mandarin granita* <i>Lustau Vermut</i> | 16 10 |
| Creme fraiche sorbet, Banksii vermouth* | 9 |
| Amaro chocolate truffles – 2 piece * | 8 |

CHEESE

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| Three or five cheeses, vermouth quince paste & lavosh | 24/39 |
|---|-------|

Le Marquis Chevre Du Pelussin (Goat) - FRA
Pecorino Romano (Sheep) - ITA
Tarago River Triple Cream (Cow) - VIC
Maffra Clothbound Cheddar (Cow) - VIC
Berrys Creek Tarwin Blue (Cow) - VIC

DESSERT & FORTIFIED

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

COGNAC & ARMAGNAC

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

DIGESTIF

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

COFFEE

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

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|-------------------|---|
| English Breakfast | 4 |
| Earl Grey Royale | 4 |
| China Jasmine Tea | 4 |
| Pomegranate Tea | 4 |
| Chamomile Tea | 4 |