

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 6

TO START

Bread roll, cultured butter 3

House made potato crisps, olives 12

Unlimited sparkling water 6 pp

VEGETARIAN DISHES

Black garlic & native thyme bread	8
Creamed macadamia, fried sage, sweet & sour currants *^	14
Burrata, extra virgin olive oil, toasted bread*	14
Brussels sprout salad, hazelnut & aged goats cheese+*^	19
Roasted heirloom carrots, smoked carrot puree +*^	21
Toasted grain salad, cauliflower, duck egg & green chilli+^	21
Caramelised fennel risotto, green olives, succulents & chimichurri+*^	26
Gnocchi, agrodolce, cavolo nero, mushrooms +^	26

SIDES

Grilled mixed beans, smoked almond butter*^	12
Roasted new potatoes, fresh chopped herbs*^	12
Fries^	10

DESSERT

Seasonal fruit, mandarin sorbet +*^	14
Banksii trifle - vermouth sponge, vanilla custard, rosella jelly	16
White chocolate Swiss roll, caramelised walnuts, pickled pumpkin	16
Bittersweet chocolate & coffee tart, pear mascarpone	16
Vermouth caramelised apple tarte tatin (<i>serves 2</i>)	24
Amaro chocolate truffles – 2 piece	8

CHEESE

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	

Can be made gluten free *

Can be made dairy free ^

Can be made vegan +

1.5% surcharge will apply to all credit card payments

10% surcharge applies on Public Holidays

10% service charge applies to groups of 10 or more

\$79 SHARED MENU VEGAN

Bread & extra virgin olive oil

Creamed macadamia, fried sage, sweet & sour currants

Brussels sprout & hazelnut salad

Salad of roast heirloom carrots, smoked carrot puree

Toasted grain salad w cauliflower & chilli

Caramelised fennel risotto w green olives, succulents & chimichurri

Grilled green beans, lemon olive oil & smoked almonds

Seasonal fruit, mandarin sorbet

\$79 SHARED MENU VEGETARIAN

Bread & cultured butter

Creamed macadamia, fried sage, sweet & sour currants

Brussels sprout salad, hazelnut & aged goats cheese

Salad of roast heirloom carrots, smoked carrot puree

Risotto of roast fennel, fresh herbs, pecorino

Gnocchi, agrodolce, cavolo nero, mushrooms

Grilled green beans & almond butter

Banksii trifle - vermouth sponge, vanilla custard, rosella jelly