

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 6

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, mortadella, persimmon & walnut

Grilled prawns, curry leaf butter, pickled turmeric

Brussels sprout salad, hazelnut & aged goats cheese

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

ENTREE SHARED DISHES

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
Banksii chicken pate, roasted grape & onion jam, grilled bread*	21
Prosciutto, fennel salumi, mortadella, persimmon & walnut**^	25
Brussels sprout salad, hazelnut & aged goats cheese**^	19
Beef tartare, red radish & seeded mustard**^	24
Grilled octopus, Gentleman's relish, roasted lemon, pickled cucumber	24
Seared Yellow Fin tuna, braised Roman beans, chipotle XO**^	28
Grilled prawns, curry leaf butter, pickled turmeric **^	24

MAIN SHARED DISHES

Risotto of roast fennel, fresh herbs, pecorino romano*	26
Mussels cooked in white vermouth, green olives, herb butter 500g/1000g *	28 / 54
Blue Swimmer crab lasagna, wild green salad	36
Pan seared Tasmanian ocean trout, sunchoke, mussels, lemon butter**^	38
Oakey Reserve scotch fillet steak, condiments**^	38
Vermouth glazed duck, rhubarb & cavolo nero**^	49

LARGE SHARED DISHES

Roast half chicken, grilled lettuce, sesame cream & dukkah **^	36
Pork belly, grilled shallots, apple & onion puree **^	39
Sticky beef short rib, smoked carrot, pickled onion **^	48
Braised lamb shoulder, eggplant, yoghurt & mint 1200g **^	85

SIDES

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

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

Banksii trifle - vermouth & strawberry gum sponge, vanilla custard, rosella jelly <i>Mancino Rosso — Piemonte, ITA</i>	16 8
Spiced white chocolate Swiss roll, caramelised walnuts, sweet pickled pumpkin <i>Matthiasson Sweet Vermouth #2 — Napa Valley, USA</i>	16 21
Rhubarb, strawberries, crisp meringue, vermouth soaked pound cake *^ <i>Maidenii Sweet — Central VIC</i>	16 8
Vermouth caramelised apple tarte tatin (serves 2) <i>Cocchi Vermouth di Torino — Torino, ITA</i>	24 9
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	

DESSERT & FORTIFIED

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

COGNAC & ARMAGNAC

NV Chateau Fontpinot XO Grande Champagne Cognac — 45ml	26
NV Loujan Bas 10yr Armagnac — 45ml	21
NV Hennessy VSOP Cognac — 45ml	15

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
Pomegranate Tea	4
Chamomile Tea	4