

BANKSII

Vermouth Bar and Bistro

ENTREE SHARED DISHES

Sonoma bread roll, cultured butter or Alto olive oil *^	3
Black garlic & native thyme bread	8
Sydney rock oysters, pepperberry mignonette*^	5 ea
Creamed macadamia, fried sage, sweet & sour currants, toasted bread*^	14
Burrata, fresh peach & mint oil*	17
Banksii chicken pate, roasted grape & onion jam, grilled bread*	21
Prosciutto, vermouth glazed almonds, fresh figs *^	24
Heirloom tomatoes, fennel vinaigrette, barrel aged goats fetta & dill *^	19
Ocean trout tartare, green apple, kohlrabi, roe*^	26
Grilled octopus, Gentleman's relish, roasted lemon, pickled cucumber	24
Grilled prawns, curry leaf butter, pickled turmeric *^	24

MAIN SHARED DISHES

Risotto of asparagus, celeriac, hazelnut & pecorino romano*	26
Mussels cooked in white vermouth, green olives, herb butter 500g/1000g *	28 / 54
Pan seared Hiramasa kingfish, zucchini flowers, peas & storm clams *^	38
Pork belly, smoked ricotta, braised greens & pickle *^	39
Oakey Reserve scotch fillet steak, condiments*^	38

LARGE SHARED DISHES

Roast half chicken, grilled lettuce, sesame cream & dukkah *^	36
Sticky beef short rib, beetroot puree, currants & carrot *^	48
Braised lamb shoulder, Puy lentils, olive, & herbs 1200g *^	85

SIDES

Grilled broccolini, red wine butter*^	14
Roasted Dutch carrots, lemon, extra virgin olive oil, sesame & hazelnuts*^	14
Roasted new potatoes, anchovy butter, fresh chopped herbs*^	14
Fries^	10

\$79PP SHARED MENU

Sydney rock oysters, pepperberry mignonette
Heirloom tomatoes, fennel vinaigrette, barrel aged goats fetta & dill
Grilled prawns, curry leaf butter, pickled turmeric
Risotto of asparagus, celeriac, hazelnut & pecorino romano
Sticky beef short rib, beetroot puree, currants & carrot
Grilled broccolini, red wine butter
Banksii trifle - vermouth & strawberry gum sponge, vanilla custard, cherries

Whole table participation. Minimum of 2 people
Dietaries can be catered to upon request

1.5% surcharge will apply to all credit card payments
10% service charge applies to groups of 8 or more
15% surcharge applies on Public Holidays

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!

Can be made gluten free *
Can be made dairy free ^