BANKSII

Vermouth Bar and Bistro

ENTREE SHARED DISHES

Sonoma bread & cultured butter *^	3 *ea*
Black garlic & native thyme bread	8
Sydney rock oysters, pepperberry mignonette *^	5 *ea*
Creamed macadamia, fried sage, sweet & sour currants, toasted bread *^	14
Radish salad, cumin yoghurt, green shallot *	16
Burrata, fresh peach & mint oil *	17
Brussels sprout salad, hazelnuts & aged goats cheese *^	21
Kingfish tartare, smoked mussels, bottarga *^	26
Eggplant in vine leaves, peppers & basil *^	18
Grilled prawns, curry leaf butter, pickled turmeric *^	24
Grilled octopus, braised red cabbage, kohlrabi and white radish salad *^	25
Prosciutto, vermouth glazed almonds, fresh figs *^	24
Banksii chicken pate, grape & onion jam, grilled bread *	23

MAIN SHARED DISHES

Green pea risotto & snow pea salad *	28
Balmain bug tortellini, seafood bisque & botanical salad	32
Pippies, potato aioli & dill *^	36
Mussels cooked in white vermouth, green olives, herb butter *500g/1000g* *	28/54
Pan seared Snapper fillet, corn, speck & green chilli sauce *^	39
Oakey Reserve scotch fillet steak, lemon, garlic, oregano & parsley *350g*^	39
Grilled duck breast, parsnip, pithivier of leg	45

LARGE SHARED DISHES

Pork chop "zuni pickles" & lemon *400g* *^	42
Roast half chicken, grilled lettuce, sesame cream & dukkah *^	36
Sticky beef brisket, caramelised pumpkin, roasted garlic *^	48
Braised lamb shoulder, Banksii tabbouleh, walnut, chilli & tahini sauce *1200g* *^	85

SIDES

Grilled broccolini, red wine butter *^	14
Shaved zucchini, mint & Pecorino Romano *^	14
Roasted new potatoes, anchovy butter, fresh chopped herbs *^	14
Fries ^	10

$79PP SHARED MENU

Sonoma bread & cultured butter

Radish salad, cumin yoghurt & green shallot

Prosciutto, vermouth glazed almonds, figs

Grilled prawns, curry leaf butter, pickled turmeric

Green pea & Midnight Moon risotto, snow pea & chickpea leaf salad

Sticky beef brisket, caramelised pumpkin, roasted garlic

Grilled broccolini, red wine butter

Banksii trifle

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

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 ^