

# BANKSII

Vermouth Bar and Bistro

## VEGETARIAN DISHES

Sonoma bread roll, cultured butter or Alto olive oil *^	3 ea
Black garlic & native thyme bread	8
Creamed macadamia, fried sage, sweet & sour currants, toasted bread *^	14
Radish salad, cumin yoghurt & green shallots *^+	16
Burrata, fresh peach & mint oil *	17
Eggplant in vine leaves, peppers & basil *^+	18
Brussels Sprout salad, hazelnuts & aged goats cheese *^ +	21
Caramelised fennel risotto w green olives, succulents & chimichurri *^+	28
Green pea & Midnight Moon risotto, snow pea & chickpea leaf salad *	28
Gnocchi, agrodolce, cavolo nero, mushrooms *^+	28
Grilled broccolini, red wine butter *^+	14
Shaved zucchini, mint & Pecorino Romano *^+	14
Roasted new potatoes fresh chopped herbs *^+	14
Fries ^+	10

## \$79 SHARED MENU VEGETARIAN

Bread & cultured butter  
Creamed macadamia, fried sage, sweet & sour currants  
Radish salad, cumin yoghurt & green shallots  
Brussels Sprout salad, hazelnuts & aged goats cheese  
Green pea & Midnight Moon risotto, snow pea & chickpea leaf salad  
Eggplant in vine leaves, peppers & basil  
Grilled broccolini w red wine butter  
Banksii trifle

## \$79 SHARED MENU VEGAN

Bread & extra virgin olive oil  
Creamed macadamia, fried sage, sweet & sour currants  
Radish salad, cumin tahini & green shallots  
Brussels Sprout salad, hazelnuts  
Caramelised fennel risotto w green olives, succulents & chimichurri  
Eggplant in vine leaves, peppers & basil  
Grilled broccolini w lemon & olive oil  
Macerated berries in vermouth, citrus w coconut sorbet & chocolate leather

*Whole table participation. Minimum of 2 people*

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 ^  
Can be made vegan +