

# 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 *^	18
Radish salad, cumin yoghurt, green shallot *	16
Burrata, beetroot jam, shaved beetroot *	18
Brussels sprout salad, hazelnuts & midnight moon *^	21
Kingfish tartare, smoked mussels, bottarga *^	26
Eggplant in vine leaves, peppers & basil *^	18
Grilled prawns, curry leaf butter, pickled turmeric *^	26
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	38
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 *^	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

Shaved zucchini & mint salad *^	14
Corn, pepperberry butter & parmesan *^	15
Roasted new potatoes, anchovy butter, fresh chopped herbs *^	15
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 risotto & snow pea salad
Sticky beef brisket, caramelised pumpkin, roasted garlic
Corn, pepperberry butter & parmesan
Banksii trifle

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 10 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 ^