

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 *^	18
Radish salad, cumin yoghurt & green shallots *^+	16
Burrata, beetroot jam, shaved beetroot *	18
Eggplant in vine leaves, peppers & basil *^+	18
Brussels Sprout salad, hazelnuts & midnight moon*^+	21
Risotto w green olives, succulents & chimichurri *^+	28
Green pea risotto & snow pea salad *	28
Gnocchi, agrodolce, cavolo nero, mushrooms ^+	28
Corn, pepperberry butter & parmesan *^+	15
Shaved zucchini & mint salad *^+	14
Roasted new potatoes fresh chopped herbs *^+	15
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 & midnight moon
Green pea risotto & snow pea salad
Eggplant in vine leaves, peppers & basil
Corn, pepperberry butter & parmesan
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
Risotto w green olives, succulents & chimichurri
Eggplant in vine leaves, peppers & basil
Corn, pepperberry & olive oil
Vermouth roast pineapple, vanilla & coconut mousse, coconut sorbet, coriander

Whole table participation. Minimum of 2 people

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 ^
Can be made vegan +