

KITTYHAWK  
25 AUGUST 1944

# KITTYHAWK

RESTRICTED

FOR OFFICIAL USE ONLY

AN 01-25CN-1

# PILOT'S FLIGHT OPERATING INSTRUCTIONS

FOR

ARMY MODEL

*P-40N SERIES*  
BRITISH MODEL

*KITTYHAWK IV*  
*AIRPLANES*

This publication replaces T. O. No. 01-25CN-1 dated  
10 April 1943.

This publication contains specific instructions for pilots and should be available  
for Transition Flying Training as contemplated in AAF Reg. 50-16.

This publication shall not be carried in aircraft on combat missions or when there  
is a reasonable chance of it falling into the hands of the enemy.

Published by authority of the Commanding General, Army Air Forces, and  
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*August 25, 1944*

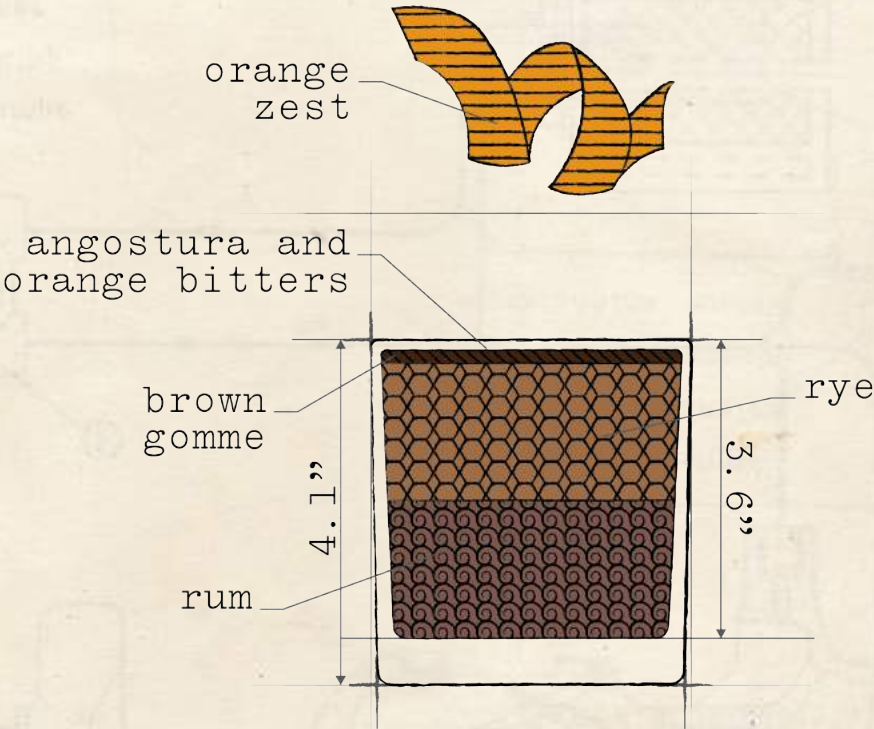
**KITTYHAWK**

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PARTS MANUAL

# RUM n RYE OLD FASHIONEDS


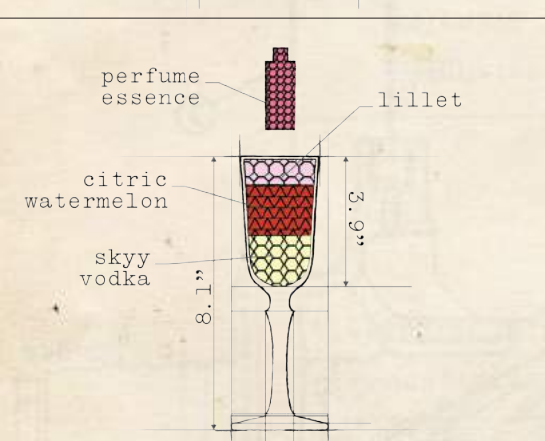
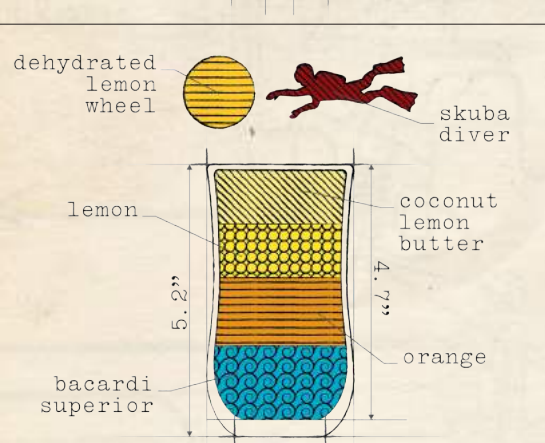
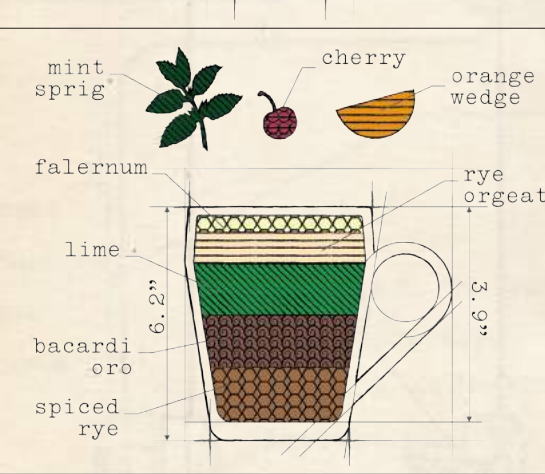
KITTYHAWK  
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1. (Ingredients) Rum, rye, Angostura bitters, orange bitters, brown gomme
2. Stir in rocks glass
3. (Garnish) Orange zest

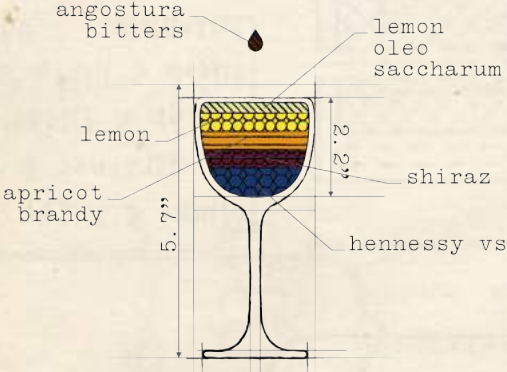
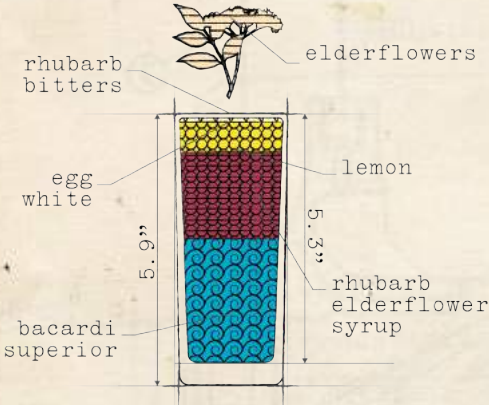
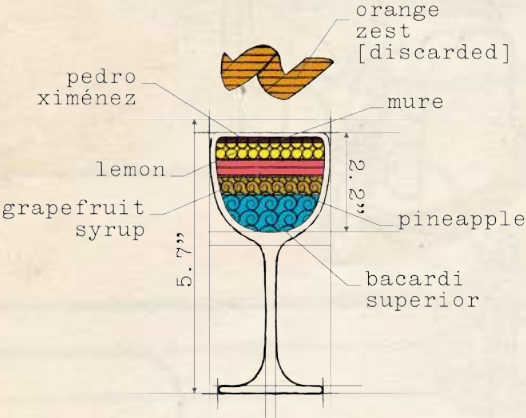
#1 BACARDI 8 RUM and JIM BEAM RYE	\$19.00
#1 DOS MADERAS 5+5 RUM and WOODFORD RYE	\$28.00
#1 MATUSALEM 23 RUM and RITTENHOUSE 100 RYE	\$26.00
#1 SANTA TERESA 1796 RUM and MICTER'S RYE	\$28.00
#1 PLANTATION PINEAPPLE RUM and COCONUT RYE	\$21.00



	<p><b>BERRIES 3 WAYS</b></p> <p>• <i>Refreshing, tropical, Lego man</i></p> <ol style="list-style-type: none"><li>1. (Ingredients) Bacardi Superior rum, Cherry Herring, smoked strawberry, fresh lemon, pineapple ginger beer</li><li>2. Shake</li><li>3. Strain into rocks glass</li><li>4. (Garnish) Cabbage leaf and Lego man</li></ol>	\$18.00
	<p><b>SONIC WATERMELON</b></p> <p>• <i>Sour, feminine, fresh</i></p> <ol style="list-style-type: none"><li>1. (Ingredients) Lillet, Skyy vodka, citric watermelon</li><li>2. Shake</li><li>3. Strain into flute</li><li>4. (Garnish) Spray of perfume essence</li></ol>	\$18.00
	<p><b>POLYNESIAN PEARL DIVER</b></p> <p>• <i>Tall, slim, good looking</i></p> <ol style="list-style-type: none"><li>1. (Ingredients) Bacardi Superior rum, fresh orange, fresh lemon, coconut lemon butter</li><li>2. Shake</li><li>3. Strain into julep glass</li><li>4. (Garnish) Dehydrated lemon wheel and scuba diver</li></ol>	\$18.00
	<p><b>RYE TAI</b></p> <p>• <i>Delicious, tropical, instant classic</i></p> <ol style="list-style-type: none"><li>1. (Ingredients) Spiced rye, Bacardi Oro rum, fresh lime, rye orgeat, falernum</li><li>2. Shake</li><li>3. Strain into wooden mug</li><li>4. (Garnish) Mint, cherry and orange skewered</li></ol>	\$18.00

<p>lemon zest</p> <p>lemon</p> <p>grape and kiwi syrup</p> <p>martini bianco</p> <p>bombay gin</p> <p>5.7"</p> <p>2.2"</p>	<p><b>PHILLIP LANE</b></p> <p>• <i>Vibrant, clean, refreshing</i></p> <ol style="list-style-type: none"><li>1. (Ingredients) Bombay gin, Martini Bianco, grape and kiwi syrup, fresh lemon</li><li>2. Shake</li><li>3. Strain into Nick n Nora</li><li>4. (Garnish) Twist of lemon</li></ol>	\$18.00
<p>baby pineapple top</p> <p>mint</p> <p>mure</p> <p>ginger beer</p> <p>lemon</p> <p>passionfruit</p> <p>spiced pineapple</p> <p>jim beam rye</p> <p>7.8"</p> <p>5.9"</p> <p>bacardi superior</p>	<p><b>HIP n BONE</b></p> <p>• <i>Winner, tall, fresh</i></p> <ol style="list-style-type: none"><li>1. (Ingredients) Jim Beam rye, Bacardi Superior rum, spiced pineapple, fresh passionfruit, fresh lemon, fresh mint, mure, ginger beer</li><li>2. Churn in pilsner glass</li><li>3. (Garnish) Top of a baby pineapple</li></ol>	\$19.00
<p>lime husk</p> <p>parasol</p> <p>passionfruit pulp</p> <p>passionfruit</p> <p>pineapple</p> <p>ginger beer</p> <p>lemon</p> <p>falernum</p> <p>spiced rye</p> <p>maraschino</p> <p>8.1"</p> <p>7.8"</p>	<p><b>SAINT TROPEZ SWIZZLE</b></p> <p>• <i>Tiki, lively, umbrellas</i></p> <ol style="list-style-type: none"><li>1. (Ingredients) Spiced rye, maraschino, falernum, fresh lemon, passionfruit, pineapple ginger beer</li><li>2. Churn in tiki mug</li><li>3. (Garnish) Passionfruit in lime husk and umbrella</li></ol>	\$18.00
<p>edible flower</p> <p>gomme</p> <p>lemon coco butter</p> <p>bomabay gin</p> <p>woodford rye</p> <p>tio pepe</p> <p>5.7"</p> <p>1.9"</p>	<p><b>WOODFORD COUNTY</b></p> <p>• <i>Sour, Caribbean, classy</i></p> <ol style="list-style-type: none"><li>1. (Ingredients) Woodford rye, Bombay gin, Tio Pepe, lemon coco butter, gomme</li><li>2. Shake</li><li>3. Strain into coupette</li><li>4. (Garnish) Edible flower</li></ol>	\$18.00

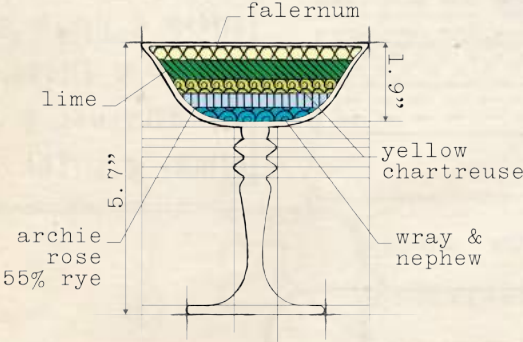
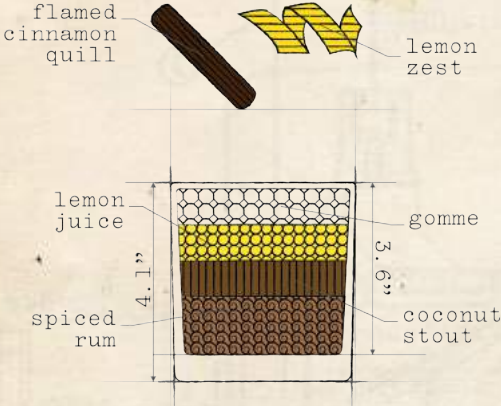
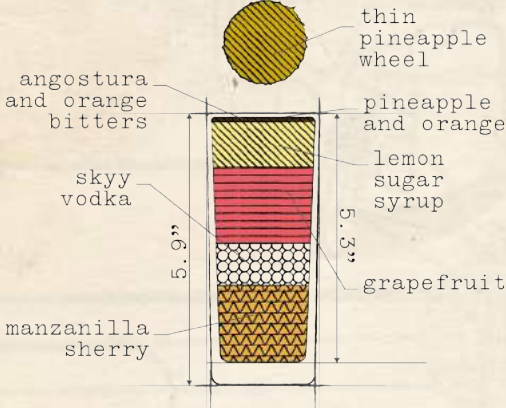
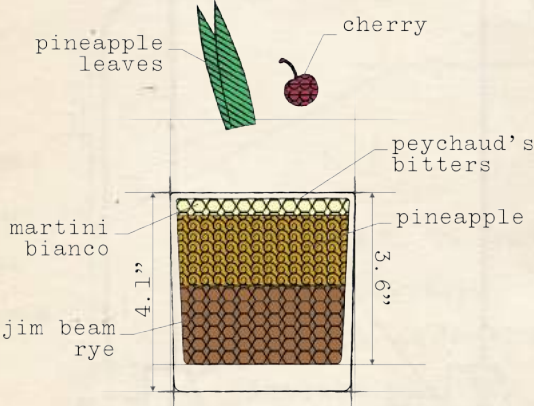


	<p><b>MAGPIE</b></p> <p>• <i>Regal, stonefruit, smiles</i></p> <ol style="list-style-type: none"><li>1. (Ingredients) Hennessy VS cognac, shiraz, apricot brandy, fresh lemon, lemon oreo saccharum</li><li>2. Shake</li><li>3. Strain into Nick n Nora</li><li>4. (Garnish) Dash of Angostura bitters</li></ol>	\$18.00
	<p><b>PEBBLE LANE</b></p> <p>• <i>Silky, childhood memories, fluffy</i></p> <ol style="list-style-type: none"><li>1. (Ingredients) Bacardi Superior rum, rhubarb and elderflower syrup, fresh lemon, egg white, rhubarb bitters</li><li>2. Dry and wet shake</li><li>3. Strain into collins</li><li>4. (Garnish) Elderflowers</li></ol>	\$18.00
	<p><b>WANDERLUST</b></p> <p>• <i>Fruity, proven, easy</i></p> <ol style="list-style-type: none"><li>1. (Ingredients) Bacardi Superior rum, spiced pineapple, fresh grapefruit, fresh lemon, mure, Pedro Ximénez</li><li>2. Shake</li><li>3. Strain into Nick n Nora</li><li>4. (Garnish) Lemon zest discard</li></ol>	\$18.00



 <p>Diagram of Tommy Hellfire cocktail glass and ingredients. The glass is a rocks glass with a height of 4.1" and a diameter of 3.6". The ingredients are layered from bottom to top: archie rose white rye (blue wavy pattern), lemon (yellow dotted pattern), agave (green dotted pattern), and hellfire bitters (dark green dotted pattern). A jalapeño half is shown as a garnish.</p>	<p><b>TOMMY HELLFIRE</b></p> <p>• <i>Spicy, citrus, bright</i></p> <ol style="list-style-type: none"><li>1. (Ingredients) Archie Rose white rye, fresh lemon, agave, jalapeño brine, Hellfire bitters</li><li>2. Shake</li><li>3. Strain into rocks glass</li><li>4. (Garnish) Jalapeño half</li></ol>	<p>\$19.00</p>
 <p>Diagram of U.S.C.C (Uncle Sam's Canoe Club) cocktail glass and ingredients. The glass is a rocks glass with a height of 4.1" and a diameter of 3.6". The ingredients are layered from bottom to top: tequila (blue wavy pattern), white crème de cacao (white dotted pattern), pear and walnut shrub (brown dotted pattern), and lemon (yellow dotted pattern). Sliced pear and walnuts are shown as garnishes.</p>	<p><b>U.S.C.C (UNCLE SAM'S CANOE CLUB)</b></p> <p>• <i>Smooth, tasty, elegant</i></p> <ol style="list-style-type: none"><li>1. (Ingredients) Tequila, white Crème de Cacao, pear and walnut shrub, fresh lemon</li><li>2. Shake</li><li>3. Strain into rocks glass</li><li>4. (Garnish) Sliced pear and walnuts</li></ol>	<p>\$18.00</p>
 <p>Diagram of Corky's Lady Killer cocktail glass and ingredients. The glass is a coupe glass with a height of 5.7" and a diameter of 1.9". The ingredients are layered from bottom to top: bacardi superior (blue wavy pattern), aperol (red dotted pattern), pineapple syrup (yellow dotted pattern), and lemon (yellow dotted pattern). A pineapple wheel is shown as a garnish.</p>	<p><b>CORKY'S LADY KILLER</b></p> <p>• <i>Would drink this all day</i></p> <ol style="list-style-type: none"><li>1. (Ingredients) Bacardi Superior rum, Aperol, pineapple syrup, falernum, fresh lemon</li><li>2. Shake</li><li>3. Strain into coupette</li><li>4. (Garnish) Pineapple wheel</li></ol>	<p>\$18.00</p>
 <p>Diagram of East New Yorker cocktail glass and ingredients. The glass is a martini glass with a height of 5.4" and a diameter of 2.2". The ingredients are layered from bottom to top: jim beam rye (brown dotted pattern), cola reduction (dark brown dotted pattern), and maraschino (red dotted pattern). Lemon zest is shown as a garnish.</p>	<p><b>EAST NEW YORKER</b></p> <p>• <i>Twisted Brooklyn</i></p> <ol style="list-style-type: none"><li>1. (Ingredients) Jim Beam rye, cola reduction, maraschino</li><li>2. Stirred</li><li>3. Strain into martini glass</li><li>4. (Garnish) Lemon zest</li></ol>	<p>\$19.00</p>



	<p><b>NUCLEAR DAIQUIRYE</b></p> <p>• <i>Archie Rose, tribute, respect</i></p> <p>1. (Ingredients) Archie Rose 55% rye, Wray &amp; Nephew overproof rum, Yellow Chartreuse, fresh lime, falernum</p> <p>2. Shake</p> <p>3. Strain into coupette</p> <p>4. (Garnish) n/a</p>	\$23.00
	<p><b>OLD GROGRAM</b></p> <p>• <i>Flames, flames, fuego!</i></p> <p>1. (Ingredients) Spiced rum, coconut stout, fresh lemon, gomme</p> <p>2. Shake</p> <p>3. Strain into rocks glass</p> <p>4. (Garnish) Lemon zest and flamed cinnamon</p>	\$18.00
	<p><b>PINEAPPLE COBBLER</b></p> <p>• <i>Sun, pineapples, good times</i></p> <p>1. (Ingredients) Manzanilla sherry, Skyy vodka, lemon sugar syrup, fresh grapefruit, pineapple chunks, fresh orange, Angostura bitters, orange bitters</p> <p>2. Shake</p> <p>3. Strain into collins</p> <p>4. (Garnish) Pineapple wheel</p>	\$18.00
	<p><b>ANGLONQUIN</b></p> <p>• <i>More pineapples</i></p> <p>1. (Ingredients) Jim Beam rye, Martini Bianco, fresh pineapple, Peychaud's bitters</p> <p>2. Shake</p> <p>3. Strain into rocks glass</p> <p>4. (Garnish) Cherry and two pineapple leaves</p>	\$18.00



 <p>half sugar rim triple sec lemon 5.7" 2.2" calvados</p>	<p><i>CALVADOS SIDE CAR</i></p> <p>• <i>Apple, Dr, away</i></p> <ol style="list-style-type: none"><li>1. (Ingredients) Calvados, triple sec, fresh lemon</li><li>2. Shake</li><li>3. Strain into Nick n Nora</li><li>4. (Garnish) Half sugar rim</li></ol>	<p>\$22.00</p>
 <p>lemon zest gomme lemon yellow chartreuse 5.7" 2.2" cognac</p>	<p><i>CHAMPS ELYSEES</i></p> <p>• <i>Strong, herbacious, bright</i></p> <ol style="list-style-type: none"><li>1. (Ingredients) Cognac, Yellow Chartreuse, fresh lemon, gomme</li><li>2. Stir</li><li>3. Strain into Nick n Nora</li><li>4. (Garnish) Lemon zest</li></ol>	<p>\$19.00</p>
 <p>angostura and orange bitters orange zest electrico fino sherry 5.7" 2.2" dolin blanc</p>	<p><i>BAMBOO</i></p> <p>• <i>Light, balanced, moreish</i></p> <ol style="list-style-type: none"><li>1. (Ingredients) Dolin Blanc, Electrico Fino sherry, Angostura bitters, orange bitters</li><li>2. Stir</li><li>3. Strain into Nick n Nora</li><li>4. (Garnish) Orange zest</li></ol>	<p>\$18.00</p>
 <p>orange zest cherry herring sweet vermouth jim beam rye 5.4" 2.2"</p>	<p><i>REMEMBER the MAIN</i></p> <p>• <i>Memories, lifetime, banger</i></p> <ol style="list-style-type: none"><li>1. (Ingredients) Jim Beam rye, sweet vermouth, Cherry Herring</li><li>2. Stirred</li><li>3. Strain into martini glass</li><li>4. (Garnish) Orange zest</li></ol>	<p>\$18.00</p>

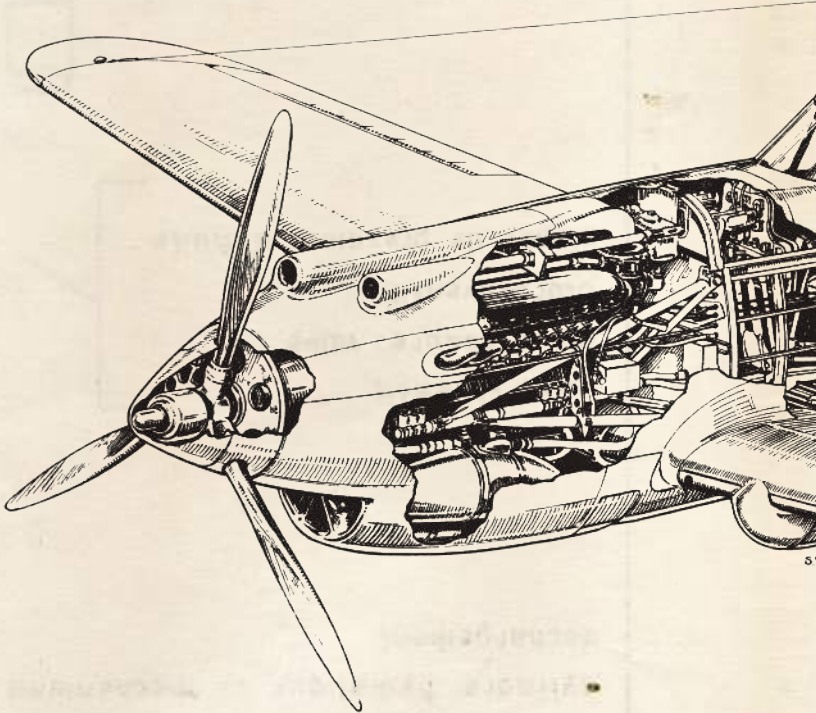
Bisci Verdicchio	Marche, Italy tropical, light, relaxed	2013		\$64.00
Totara Sauvignon Blanc	Marlborough, NZ sauv blanc, sauv blanc, sauv blanc	2015	\$10.00	\$48.00
Alain Brumont Gros Manseng Sauvignon	South West, France floral, viscous, elegant	2014	\$11.00	\$54.00
Peramor Verdejo	Rueda, Spain grassy, spritzzy, fresh	2011		\$52.00
Millton Te Arai Chenin Blanc	Gisbourne, NZ mineral, dry, complex	2015		\$71.00
Domain Wachau Terrassen Federspiel Gruner	Wachau, Austria quince, palpable, unconventional	2015		\$64.00
Adelina Arneis	Clare Valley, SA bright, fresh, charming	2014		\$62.00
Savardo Pinot Grigio	Veneto, Italy zesty, crisp, easy	2015	\$12.00	\$56.00
Jean-Luc Mader Pinot Blanc	Alsace, France floral, light, approachable	2014		\$64.00
Bannockburn Sauvignon Blanc	Bannockburn, VIC flinty, wound-up, serious	2015		\$74.00
Gaelic Cemetery Celtic Farm Riesling	Clare Valley, SA riverstone, clean, refreshing	2015		\$58.00
Farr Rising Chardonnay	Geelong, VIC peaches and cream, elegant, quintessential	2015		\$96.00
Cordier Bourgogne Blanc	Burgundy, France ripe, rich, comforting	2014		\$84.00
Gunderloch Fritz Riesling	Rheinhessen, Germany chalky, racy, cleansing	2014		\$54.00
Timo Mayer The Doctor Riesling	Remstal, Germany steel, structure, finesse	2014		\$84.00
Glenguin Semillon	Hunter, NSW lemon, simplicity, crisp	2014		\$49.00
Balnaves Chardonnay	Coonawarra, SA caramel, pineapple, old-school	2012	\$16.00	\$78.00
Monte Tondo Soave	Veneto, Italy fine, broad, fun	2014	\$12.00	\$58.00
Te Whare Ra Gewerztraminer blend	Marlborough, NZ lycee, rose, thai	2014		\$68.00
Dveri Pax Pinot Gris	Maribor, Slovenia spice, pear, charming	2014		\$72.00
Abellio Albarino	Rias Baixas, Spain awesome, awesome, more awesome	2014	\$13.00	\$62.00
Thomas Braemore Cellar Reserve Semillon	Hunter, NSW citrus, density, cellarable	2009		\$91.00
Serge Dagueneau Pouilly-Fume	Loire, France tropical, balance, structured	2012		\$96.00
Pierre Gaillard Condrieu	Rhone, France elegance, texture, mai tai	2014		\$144.00
Jean-Louis Chavy Puligny-Montrachet	Burgundy, France power, structure, greatness	2013		\$154.00
Bannockburn SRH Chardonnay	Bannockburn, VIC full, rich, hedonistic	2011		\$148.00



The Winner's Tank Shiraz	Langhorne Creek, SA cassis, ripe, fun	2014	\$10.00	\$48.00
Endless Wines Pinot Noir	Yarra Valley, VIC plum, round, easy	2015		\$46.00
Rocky Gully Cabernet	Frankland, WA dinner-mint, grippy, full	2013		\$52.00
Clairon des Anges GSM	Languedoc, France fresh, bright, french	2014	\$12.00	\$56.00
Angelo Rocca Primitivo	Puglia, Italy herbal, dry, versatile	2014	\$13.00	\$64.00
Pittnauer Piti Zweigelt Blaufrankisch	Burgenland, Austria gravel, tannin, unique	2014		\$58.00
Rioja Vega Tempranillo	Rioja, Spain meaty, full, funky	2013		\$52.00
Massena Twilight Path Graciano Primitivo	Barossa, SA maraschino, spice, christmas	2015		\$66.00
Epsilon Shiraz	Barossa, SA full, thick, comforting	2015		\$62.00
Chateau de Coulaine Chinon	Loire, France tart, tight, dehydrating	2013		\$71.00
Lightfoot and Sons Myrtle Point Pinot Noir	Mornington, VIC stalky, round, brilliant	2015	\$15.00	\$71.00
Bernard Metrat Chiroubles	Beaujolais, France dusty, dark, rustic	2014		\$62.00
Exopto Bozeto Grenache Tempranillo	Rioja, Spain violet, cherry, expressive	2014		\$58.00
Magpie Estate The Schnell Shiraz Grenache	Barossa, SA spicey, fine, rum	2011		\$52.00
Goru Organic Monastrell	Jumilla, Spain dark, full, oakey	2013	\$12.00	\$58.00
Luzien Muzard Bourgogne Rouge	Burgundy, France restrained, tight, demanding	2012		\$82.00
Wairau River Pinot Noir	Marlborough, NZ brooding, rounded, relaxing	2014		\$74.00
Arido Malbec	Patagonia, Argentina ripe, big, confident	2014		\$62.00
Some Young Punks Naked on Rollerskates Shiraz Mataro	Clare Valley, SA red, broad, eccentric	2014		\$56.00
Samuels Gorge Grenache	McLaren Vale, SA rich, round, aussie	2014		\$92.00
Ca'di Ponti Nero d'Avola	Sicily, Italy inky, steely, fresh	2012		\$51.00
Terra Viva Sangiovese	Marche, Italy pizza, pizza, pizza	2013		\$54.00
Collector Folded Blue Shiraz	Pyrenees, VIC pepper, power, compromising	2014		\$71.00
Tom Foolery Young Blood Shiraz	Barossa, SA aussie, aussie, aussie	2015		\$62.00
Mount Mary Quintet	Yarra Valley, VIC bordeaux, cabernet, unbeatable	2010		\$231.00
Battely Shiraz	Beechworth, VIC new and old world, challenging	2011		\$108.00
By Farr Farrside Pinot Noir	Geelong, VIC spiced plums, velvet, profound	2013		\$128.00
Harmand-Geoffroy Gevrey-Chambertin Clos Prieur	Burgundy, France floral, elegant, feminine	2012		\$226.00
Marcoux Chateaunuef-du-Pape	Rhone, France gamey, mineral, definitive	2013		\$176.00
Mauro Molino Barolo La Serra	Piedmonte, Italy potpourri, red clay, decisive	2010		\$176.00

Chalmers Rosato Aglianico	Heathcote, Vic cranberry, fresh, fun	2015		\$58.00
Pittnauer Blaufrankisch	Burgenland, Austria foliage, tannin, best ever	2013	\$12.00	\$59.00
Patrocinio Tempranillo	Rioja, Spain savoury, herbal, challenging	2014		\$48.00
Chateau L'Aumerade Cuvee Marie Christine	France (Provence) stonefruit, textural, brilliant	2014	\$16.00	\$78.00

Domaine Pichot Vouvray Brut	Loire, France fresh, aperitif, chenin blanc	NV	\$12.00	\$60.00
Chandon Brut	Yarra Valley, Victoria crisp apple, pear, citrus	NV	\$15.00	\$75.00
Moët & Chandon	Champagne, France classic, rich, long finish	NV	\$23.00	\$120.00
Ruinart 'R' de Ruinart	Champagne, France apples, apricots, shortbread	NV	\$26.00	\$160.00
Ruinart Rosé	Champagne, France	NV		\$210.00
Ruinart Blanc de Blancs	Champagne, France white flowers, supple, citrus	NV		\$220.00
Ruinart Blanc de Blancs (Magnum)	Champagne, France white flowers, supple, citrus	NV		\$410.00
Veuve Cliquot 'La Grande Dame'	Champagne, France	2004		\$380.00
Dom Pérignon	Champagne, France	2006		\$450.00
Krug Grande Cuvée, France	Champagne, France	NV		\$480.00



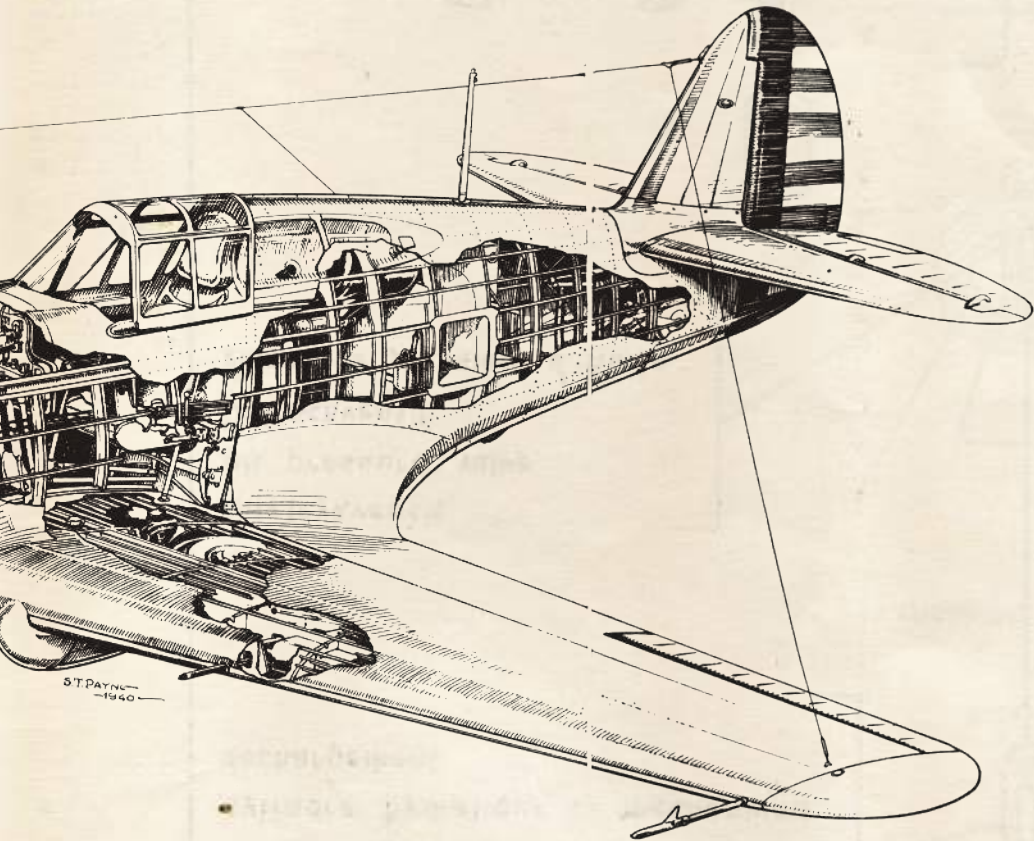


DRAUGHT


Local Lager	Australian	\$9.00
Bastard Son Pale Ale	Fitzroy, VIC	\$9.50
Rye IPA	Brunswick, VIC	\$12.00
Reschs Pilsner	Abbotsford, VIC	\$8.50

BOTTLE

Prickly Moses Organic Pilsner	Barrongarook, VIC	\$9.50
Sierra Nevada Pale Ale	Chico, California, USA	\$10.00
Hargreaves Hill ESB	Yarra Valley, VIC	\$10.00
Riverside Amber Ale	Parramatta, NSW	\$10.00
Bridge Road Celtic Red Ale	Beechworth, VIC	\$11.00
Woodshed IPA	Murtho, SA	\$11.00
Bilpin Cider	Bilpin, NSW	\$9.50



At Kittyhawk, we are first and foremost a great cocktail bar, but why can't a great cocktail bar serve great food!? Our food is contemporary French and is designed as smaller dishes to share and enjoy whilst drinking. Everything is made in-house by our award-winning chefs. We suggest ordering 1 to 3 dishes per person, depending on how hungry you are.

<p><i>KITTYHAWK'S OLD TIMER POTATO CHIPS</i></p> <p>Thin-cut potato chips finished with crispy sage, Parmesan and white truffle oil for dipping.</p> <p>• All our fruit and veg is sourced in Australia and 90% locally in Sydney</p>		<p>\$9.50</p>
<p><i>LIGHTLY SMOKED TROUT GOUJON and TARTAR SAUCE</i></p> <p>Hand-rolled dill and lightly smoked trout goujon in a Parmesan bread crumb with confit shallots and house-made tartar sauce.</p>		<p>\$13.00</p>
<p><i>CLASSIC STEAK TARTARE with TOSTADAS</i></p> <p>Hand-diced, grass-fed organic sirloin steak served raw, mixed with capers, cornichons, shallots, Kittyhawk's own spiced ketchup and fried, hand-rolled tostadas.</p> <p>• All our meat is grass fed, hormone free and organic</p>		<p>\$16.00</p>
<p><i>MUSSELS VOL AU VENT</i></p> <p>Fresh, local mussels coated in a handmade garlic, parsley butter and white wine sauce served in a buttery puff pastry case and dressed with fresh watercress.</p> <p>• Our mussels are provided by Kinkawooka, who are recognised by the International Seafood Sustainability organisation, Friend of the Sea</p>		<p>\$12.00</p>
<p><i>TUNA NICOISE SALAD</i></p> <p>A classic salad of butter leaf lettuce, cherry tomatoes, charred green beans, roasted new potatoes, grated egg, seared blue fin tuna and a chardonnay vinaigrette.</p>		<p>\$14.00</p>
<p><i>GARDEN SALAD</i></p> <p>A classic salad of butter leaf lettuce, cherry tomatoes, charred green beans, roast new potatoes and a chardonnay vinaigrette.</p>		<p>\$11.00</p>
<p><i>TARTIFLETTE</i></p> <p>A rich, luxurious sliced and layered potato dish straight out the French alps with white wine, sage, a creamy brie sauce and seared prosciutto – all oven-baked and served with crusty bread.</p>		<p>\$16.00</p>



CARAMELIZED FRENCH ONION GALLETTE and SOFT  
POACHED EGG

\$12.00

A delicious savoury puff pastry disc baked with slow cooked sweet onions then gratin-ed with Gruyere cheese – perfect by itself or to share.

COQ AU VIN PIE

\$16.00

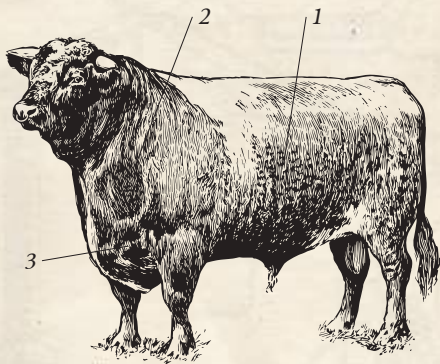
Chicken braised for 24hrs in red wine then broken down, coated in its own cooking juices and served in a short crust pastry base, topped with a creamy tarragon mousseline potato and oven baked. Garnished with charred button mushrooms, baby onions, fried breaded beetroot and burnt onion mayo.

• Our chicken is all organically farmed, supplied by Field to Fork

THE KITTYHAWK CHARCUTERIE

\$26.00

House-made game and pistachio terrine, French Saucisson sausage, Wagyu salami, air-dried Bresaola, prosciutto, Brie Binnorie, Ossau-Iraty ewes' milk cheddar our spiced carrot chutney, house-made Champagne-truffle vinaigrette and house-baked croutons, served with cornichons and Dijon mustard.



• All our steaks are prepared by our chefs and served with chips. All our meat is grass fed, hormone free and organic

STEAK FRITES

#1 SIRLOIN CAFÉ de PARIS

\$30.00

300g sirloin steak served with a Café de Paris butter. A classic, flavoursome butter infused with many herbs and condiments to complement the flavour of the meat.

#2 ONGLET and SAUCE VERTE

\$35.00

300g onglet (hanger) steak, prized for its flavour and tenderness, also known as the butcher's cut as it was often kept back for the butcher himself. We serve it with a green herb sauce infused with chilli and garlic served at room temperature.

• Chef's suggestion: cooked medium rare to medium

#3 ENTRECOTE and BONE MARROW JUS

\$40.00

300g rib eye, a beautifully tender cut of meat with an eye of fat in the middle, which breaks down as the steak is cooked and flavours the meat while its basted. Served with a rich sauce that becomes almost buttery as the marrow melts over the steak.

