

# KITTYHAWK

## TO SHARE

Oysters - Classic dressing (GF/DF) .....	\$4.5
Marinated Olives (GF/DF/V/Ve) .....	\$8
Sourdough - Salted butter (V) .....	\$6
Gruyere Cheese Doughnuts - 2 pieces (V) .....	\$8
Boudin Noir - French toast .....	\$16
Trout Roe - Crispy potato (GF/DF) .....	\$14
Sardines - Pickled lemon, aioli, toast (GF) .....	\$19
King Prawns - Fine herb, espelette pepper (GF) .....	\$31
Bone Marrow - Parsley, black garlic toast (DF) .....	\$17
Burrata - Sauce vierge, tomatoes, soft herbs, .....	\$19
olive oil (V)	
Steak Tartare - Horseradish (GF/DF) .....	\$20
Roasted Cabbage - Parmesan, sesame (GF/V) .....	\$16

## LARGER APPETITE

Steak Frites (GF) .....	\$38
Pipis in XO sauce - Baguette .....	\$29
Gnocchi Parisienne - Mushroom fricasse, asparagus (V) .....	\$27
Fried Chicken Burger .....	\$16

## SIDES

Frites (V/DF) .....	\$9
Iceberg and Radish Salad (GF/V/DF) .....	\$9

## BUILD YOUR OWN BOARD

### MEATS

Chefs selection of 3- \$28

Prosciutto Parma - Italy .....	\$14
Wagyu Bresaola - Aus .....	\$15
Saucisson Sec - France .....	\$12
Truffle Salami - Aus .....	\$13
Chefs Special .....	\$15

### CHEESE

Chefs selection of 3- \$28

Comté - semi hard cow's milk, France .....	\$12
Bleu D'Auvergne - soft blue cow's milk, France .....	\$12
Brie Paturages Comtois - soft cow's milk. France .....	\$11
Le Pico - soft goat's milk, France .....	\$13
Brebirousse Argental - washed rind sheep's milk, France .....	\$14

THINKING ABOUT  
BOOKING AN EVENT?

BOOK WITH US!

EVENTS  
@KITTYHAWK.  
COM.AU

📍KITTYHAWKSYD

### DESSERT

Rum Baba - Brioche cake, rum, creme patissiere (V) .....	\$14
Strawberry Mousse - Lemon curd, meringue (GF/V) .....	\$14

WWII WARCRAFT

GF-gluten free V-vegetarian DF-dairy free Ve-vegan N-contains nuts

1% fee on all visa, mastercard and amex cards

RESTRICTED

10% service charge applies to groups exceeding 8