

ENTREES/SHARING PLATES

THE OBLIGATORY BREAD & DIPS (GF1*)

Three, ever-changing, freshly made dips, served with olive oil toasted sourdough bread - ideal to share - Wine suggestion: If you're sharing this dish, why not start with a bottle of prosecco to share between yourselves? If you're not sharing this dish, why not start with a bottle of prosecco to share between yourselves..... **16.9**

SALT & PEPPER CALAMARI

Melt-in-your-mouth pieces of calamari, liberally seasoned with sea salt & cracked black pepper, before being flash fried until golden & tender, served with dressed leaves & aioli - Wine Suggestion: Ask for a Pinot Grigio and you'll get a flamboyant wink of approval from your server..... **19.9**

SPANISH PAELLA ARANCINI (V)

Golden crumbed saffron spiced risotto bites, with fire roasted peppers, garden peas, smoked & ground pimento, roasted vine ripened tomato - Wine Suggestion: Pinot Gris. 'nuff said..... **19.9**

SOUTHERN FRIED CHICKEN (GF1)

Strips of free-range chicken marinated in buttermilk & spices then fried until crispy. Served with chive crème fraîche, lemon & herbs - Wine Suggestion: Surprise us all and ask for prosecco. Surprise nobody and ask for a pint..... **19.9**

TACO PLATTER

trio of soft shell tacos, filled with 8 hour slow cooked pulled pork, tomato & cilantro salsa, lime creme fraiche **22.9**

MIDDLE EASTERN CAULIFLOWER

Spiced & roasted cauliflower, sun dried cranberry, zesty hummus, fresh chilli, pomegranate, bitter greens & toasted seeds **20.9**

BRUNCHY THINGS

THE OBLIGATORY SMASHED AVOCADO (VG, DFI, GF1*)

Smashed avocado, lemon zest, toasted seeds, pomegranate pearls, vegan feta, toasted sour dough (add bacon or chorizo + 6)
- Wine suggestion: Nothing screams 'YOU SHOULD PAIR ME WITH A PLATE OF SMASHED AVOCADO' as much as a glass of rose. Quite possibly the most shoutiest wine there ever was..... **21.9**

OUR FAMOUS BACON SANDWICH (GF1* DFI*)

Grilled sourdough, smoky bacon, smoked salmon, mature cheddar cheese & mango chutney (don't knock it until you've tried it...) Served with our famous chips
- Wine suggestion: Hair of the dog calls for beer, none of this wine business. Try a local pale ale & feel a warm cuddle from a hairy dog making everything better..... **27.9**

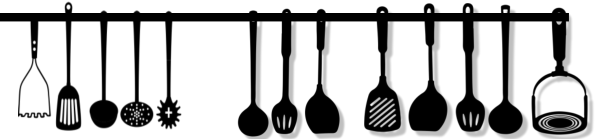
VEGAN CHILLI TOSTADAS (VG, DFI, GF1)

Slow-cooked seasonal vegetables in a spiced tomato sauce, dished onto crunchy tortillas with fresh tomato & cilantro salsa **24.9**

THE KITCHEN'S ALL DAY MENU

SERVED EVERYDAY FROM MIDDAY - SITTING INSIDE? WE'LL COME TO YOU - SITTING OUTSIDE? ORDER AT MAIN COUNTER

PASTA & SEAFOOD



FETTUCCINE CON VONGOLE

Local clams cooked in cream & white wine, with plenty of garlic & spring onions & tossed through fettuccine to finish before garnishing with fresh herbs. One of our best sellers.. (add smoked salmon +5)
- Wine suggestion: A large glass of local Pinot Grigio would compliment this better than telling someone it looks like they've lost weight, & that their new hairdo looks 'stunning'..... **28.9**

SALT & PEPPER CALAMARI

Melt-in-your-mouth pieces of calamari, liberally seasoned with sea salt & cracked black pepper, before being flash fried until golden & tender. Served with our famous crunchy chips, home made tangy garlic aioli & dressed green leaves - Wine suggestion: A savvy person would choose a glass of local Sav B, a gris-y person would choose a glass of local Pinot Gris..... **28.9**

THE BARRAMUNDI (GF1)

Pan-seared & perfectly roasted fillet of barramundi. Served up with creamy cauliflower puree, lemon emulsion, seasonal greens & baby herbs - Wine Suggestion: A large glass of Pinot Gris has their hand bolt upright at the back of the class right now, screaming for your attention..... **37.9**

SAFFRON & RED PEPPER RISOTTO (GF1, V)

fire roasted peppers, garden peas & slow roasted tomato cooked into a rich & creamy risotto, & finished with sharp parmesan & zesty lemon - Wine suggestion: Pinot Grigio would do more for this dish than the 'I'll have what she's having' in the iconic 80's film When Harry met Sally..... **27.9**

PORT PHILLIP BAY MUSSELS (GF1*)

Half a kilo of local Port Phillip Bay mussels. Perfectly steamed in local white wine tossed in a cajun spiced tomato broth. Served with crusty local sourdough (can you spot a theme here?) Wine Suggestion: Maybe try something local like a local Gris or local Grigio.. (Or turn your back on that local stuff and grab a French Rose)..... **31.9**

TWICE COOKED GNOCCHI (V)

Head Chef Sharkey's hand made, hand rolled, fluffy potato gnocchi. Cooked not once, but twice, for that certain "je ne c'est quoi" (and the golden, slightly crunchy, exterior that goes with it) Then tossed green beans, seasonal vine ripened tomatoes, goats cheese & toasted walnut, freshly shaved parmesan cheese (add smoked salmon +6)
Wine suggestion: Grigio or Gris of the Pinot kind..... **29.9**

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LOVING IT? TELL THE WORLD!



VIA GOOGLE!

NOT LOVING IT? TELL US INSTEAD!
WHATEVER YOUR COMMENT, QUIBBLE,
QUANDARY OR PICKLE MIGHT BE
PLEASE, PLEASE, PLEASE LET US KNOW
BECAUSE WE WANT TO FIX IT UP
BEFORE YOU GO

CHEF'S FAVES

LAMB SHOULDER (GF1)

6-hour slow-cooked lamb shoulder in Moroccan spices, roasted beetroot & feta puree, seasonal greens, baby herb salad - Wine Suggestion: I'd be looking at a glass (in the shape of a bottle) of either our peppery Tempranillo, or our heavy hitting GSM **38.9**

CONFIT OF DUCK

12-hour, slow-cooked confit duck leg served with a luscious white bean cassoulet, pistachio pangrattato, chive oil - Wine Suggestion: A glass of Pinot Gris, or the bottle of Reisling? psst... go the bottle :) **36.9**

PORCINI CRUSTED EYE FILLET STEAK (GF1*)

Oakdale black Angus eye fillet rolled in sundried porcini mushrooms & cooked to your liking. Served with Yorkshire pudding, potato gratin seasonal greens & sticky red wine sauce - Wine Suggestion: If you're opting for the big gun main course, opt for a big gun Cab Merlot, or a cannon sized Shiraz **40.9**

STICKY CIDER PORK BELLY (GF1)

8-hour, slow-cooked pork belly in apple cider & star anise, celeriac puree, seasonal greens, cider glaze
Wine suggestion: A Mornington Peninsula Pinot Gris **35.9**

DESSERTS

VEGAN MINT SLICE (VG, DF1, GF1)

a nutty & minty delicious slice topped with a vegan chocolate ganache, **14.5**

GF FUDGE BROWNIE (GF)

Rich, fudgy, chocolatey & delicious - made with gluten free flour served with a rich sour cherry sauce & vanilla ice cream **14.5**

THE KITCHEN'S PAVLOVA

Soft centred light & fluffy meringue, topped with lemon curd, vanilla cream & toasted almonds (add ice-cream +25) (GF1) **14.5**

BURNT HONEY PANNA COTTA (V,GF1)

A wibbly, wobbly & creamy milk jelly flavoured with burnt honey, served alongside spiced poached berries **13.9**

AFFOGATO

Commonfolk espresso coffee, vanilla ice cream, and your choice of liqueur from the bar **19.5**

THE KITCHEN'S CLASSICS

OUR CHOOK PARMA

Free range chicken breast, coated in a crispy crumb & topped with triple smoked leg ham, home made tomato sugo & cheese, then grilled until bubbling & golden & served with our famous crunchy chips & dressed green leaves - Wine suggestion: A big, buttery local Chardonnay or a non-dairy-adjecive-inspired Pinot Gris **27.9**

DOUBLE SMASH CHEESEBURGER (GF1*)

Two seasoned beef patties, smashed onto our grill & seared until crispy, then sandwiched into a toasted brioche bun with double cheese, onion jam, tomato & lettuce. Served with our famous crunchy chips (triple smash +5 - quad smash +8) - Wine suggestion: Pinot Noir or Pinot Gris, or better yet try this mystery drink: I'll give you a clue, it starts with "B" and and has an "eer" in it **27.9**

OUR VEGIE-BURGER (V, VG*, DF1*, GF1*)

Mexican spiced roasted vegetable & refried bean patties, salsa verde, crisp leaves, served with our famous crunchy chips (if you're only vego "sometimes" add bacon for \$5) - Wine suggestion: A glass of Moscato would set this off great, and another glass would set you off great too **27.9**

THE KITCHEN'S CURRY CLUB (GF1, DF1, VG*)

Includes your choice of chicken, beef or seasonal vegetables in an ever-changing delicious spiced 'gravy' (ask our friendly waitstaff for today's sauce) Served up with a lentil & vegetable dhal, fragrant pilau rice, poppadoms, mango chutney & raita - Wine suggestion: Pinot Gris or Sauv B, or, if you're not good with chilli, maybe a chilled glass of Jersey milk **29.9**

THE KITCHEN

BISTRO, BAR & COURTYARD

WHAT'S HAPPENING

LIVE MUSIC WEEKENDS

Brighten up your brunch with live music every Saturday and Sunday!

WINTER EVENTS

keep an eye out for our winter events everything from cocktail master classes to wine dinners.

FYI

10% surcharge on Weekends
20% surcharge on Public Holidays

Although we take utmost care during food preparation, we cannot guarantee any menu items are sold as allergen free.

SIDE BITS

PARMESAN TRUFFLE FRIES

Crunchy fries, truffle oil, lashings of fluffy parmesan cheese & fresh parsley **7.5**

CHEESY GARLIC BREAD

Crunchy, melting & gooey (and not at all calorific) **9.5**

OUR FAMOUS CHIPS

A large bowl of our famous crunchy & golden chips served with aioli (again, not at all calorific) **11.5**

GARDEN SALAD

Crisp dressed leaves, tomatoes, cucumber & red onion (FYI, it doesn't actually come with a garden...) **9.5**

GARLIC NAAN BREAD

Smothered in garlic oil and grilled to golden goodness (FYI, it doesn't actually come with a Nan...) **9.5**

PUNJABI SAMOSA

Smashed potato & peas mixed with a heady spice mix before being encased in pastry and deep fried until golden **9.5**

WINES BTG BEERS/CIDERS

TAP BEER - PINT	12
TAP BEER - POT	7
JETTY RD PALE ALE	10
JETTY RD IPA	12
GREY GHOST PALE ALE	10
PORT PHILLIP HAZY PALE ALE	13
CAPITAL BREWING XPA	10
CARLTON DRAUGHT	9
CORONA	10
CROWN LAGER	10
MR LITTLE CIDERS	10+

PROSECCO	15
FRENCH SPARKLING	14
ROSÉ	15
HOUSE WHITE	12
PINOT GRIGIO / GRIS	15
SAUVIGNON BLANC	15
MOSCATO	13
HOUSE RED	12
SANGIOVESE	14
PINOT NOIR	15
SHIRAZ	16