

THE KITCHEN

SORRENTO

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WEB: THEKITCHENS.AU
1/3 HURLEY STREET SORRENTO, VIC, 3943
BOOK YOUR NEXT FUNCTION WITH US!

PLEASE ORDER AT OUR KITCHEN COUNTER AND REMEMBER TO REMEMBER YOUR TABLE NUMBER
WE OPERATE CASHLESSLY (IS THAT A WORD?) MEANING CARD/CONTACTLESS PAYMENTS ONLY
WE CATER FOR MANY DIETARY REQUESTS, BUT CANNOT GUARANTEE ANY MEAL 100% ALLERGEN FREE
(GFI = GLUTEN FREE INGREDIENTS, DFI = DARIY FREE INGREDIENTS, V = VEGETARIAN, VG = VEGAN, * = CAN BE ADJUSTED TO SUIT)
PLEASE BE AWARE WE OPERATE A 10% SURCHARGE ON WEEKENDS AND A 20% SURCHARGE ON PUBLIC HOLIDAYS

MAINS - ALL \$25

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 & garden salad - Wine suggestion: A big, buttery local Chardonnay or a non-dairy-adjective-inspired Pinot Grigio...

SALT & PEPPER CALAMARI

Melt-in-your-mouth pieces of calamari, liberally seasoned with sea salt & cracked black pepper, then flash-fried until golden & tender. Served with homemade tangy garlic aioli, with crunchy chips & garden salad - 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...

SMASH CHEESEBURGER (GFI*)

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 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 has an "eer" in it...

BEER BATTERED FISH & CHIPS

Crispy & tender beer-battered fish, served with our famous chips, house salad, tartar sauce & scraps (those delicious crunchy morsels of batter that invariably escape during the frying operation, only to be rescued, seasoned & gobbled up euphorically) - Wine suggestion: Either a Pinot Gris, or a Pinot Gris, or failing that, a Pinot Gris...

OUR FAMOUS ROJAN JOSH (GFI)

Slow-braised tender chunks of lamb, or seasonal vegetables (VG), cooked in a rich, heady, aromatic & spiced tomato sauce with ginger, turmeric, lime & fresh coriander. Served with lentil dahl, fragrant pilau rice, poppadoms & chutney - Wine suggestion: Beer, or if I was being picky, a different beer...

OUR VEGIE-BURGER (V, VG*, DFI*, GFI*)

Spiced chickpea & cauliflower patties, sandwiched in a toasted milk bun with spiced relish & 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 then set you off great too...

SHARE PLATES / SIDES

GARLIC BREAD (V)

9

A crispy, crunchy, Baker Boys' baguette, smothered in a mountain of garlic & herb butter & baked until golden (totally not at all calorific...) - Wine suggestion: Why not wash down that mountain of succulent garlic butter with a pint of none-buttery tap beer. Or butter yet (see what I did there?) grab a large buttery glass of buttery Chardonnay. Butter...

BUFFALO CHICKEN WINGS (GFI, DFI*)

15

Seared in a sizzling hot pan & finished in the oven before smothering in a sticky hot sauce. Served with a creamy bleu cheese dressing & tossed green leaves. - Wine suggestion: Although these bad boys cry out for a pot or two of local tap beer (hint: pale ale) they'd equally be shouting out for glass of bubbly prosecco to tone down the hot sauce just a little...

PARMESAN TRUFFLE FRIES (GFI, V)

15

Our famous crunchy fries, laced with lashings of truffle oil, a smothering of fluffy parmesan cheese & fresh parsley to finish. - Wine suggestion: There's quite a lot going on with this one, so I'll leave it up to you...

GARDEN SALAD (GFI, VG)

9

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

OUR FAMOUS CHIPS (GFI, DFI, V)

9

A large bowl of our famous crunchy chips, served with garlic aioli

DESSERTS - ALL \$12.5

HOT CHOC FUDGE BROWNIE (V, GFI)

Rich, fudgy, chocolatey & delicious - made with gluten-free flour - served warm with crushed honeycomb and ice-cream

OUR PAV (V, GFI)

Homemade meringue that's light & crispy outside, and soft & chewy inside, served with poached berries, chantilly cream & ice-cream

STICKY DATE PUDDING (V)

Served warm with a delicious, and not-at-all-calorific, homemade butterscotch sauce and ice-cream