



KARINYAS

RESTAURANT & WINE BAR

## All day menu

Available between 12pm – 9pm

<b>Chips</b> GF DFV	<b>\$9</b>	<b>Beetroot &amp; crab</b> GF DF	<b>\$22</b>
Rustic thick cut chips, aioli		Pickled beetroot carpaccio, spanner crab meat, caviar, soft herbs, nori miso dressing	
<b>Haloumi fries</b>	<b>\$15</b>	<b>Battered or grilled market fish</b>	<b>\$31</b>
Fried salt and vinegar haloumi, hot and spicy pickles & aioli		GF DF on request	
		Market fish, tomato fondue, asparagus, French fries, aioli, herb salad	
<b>Burger of the week</b>	<b>\$16</b>	<b>Jacks Creek Black Angus Beef MBS3+ Rump</b> GF on request	<b>\$29</b>
Please see specials board or ask one of our service staff served with French fries		Thick cut rump steak, Paris mash, salsa Verdi	
<b>Classic club sandwich</b>	<b>\$18</b>	<b>Seafood Bouillabaisse</b>	<b>\$36</b>
Three layer toasted sandwich, chicken, bacon, fried egg, lettuce, tomato, mayonnaise with French fries		A selection of fresh seafood poached in a thick velvety seafood broth, served with saffron potato roulli on sour dough	
<b>Fettuccini pasta</b>	<b>\$24</b>	<b>Pork and prawns</b> GF on request	<b>\$32</b>
Fettuccini pasta, chilli, caper, garlic, olive oil, white wine, king prawn, salt bush		Pan fried pork fillet, whisky & pink peppercorn creamed prawns, braised witlof and black garlic wafer	
<b>Tofu salad</b> vegan	<b>\$18</b>	<b>Sticky glazed lamb ribs</b> GF on request	<b>\$34</b>
Grilled tofu, seasonal garden vegetables, native pepper dressing		Sticky glazed lamb ribs with roast pumpkin, goat's fetta, spinach salad	
<b>Chicken salad</b> GF on request	<b>\$19</b>	<b>Korean Fried chicken Maryland</b> GF on request	<b>\$18</b>
Dukkah chicken, puffed quinoa, semi-dried tomato, roasted capsicum, goat fetta, petite bouche		Fried chicken Maryland, Korean glaze, sesame, raw radish salad	
<b>Classic cheese burger</b>	<b>\$14</b>		
Beef Pattie, grilled cheese, pickles, tomato sauce, and mustard on a sesame bun served with French fries			

## Hand shaped pizza

### 12" Garlic pizza **\$7**

Garlic butter base and mozzarella cheese

GF base available on request

### Chef's favourites

#### Pepperoni **\$15**

Tomato base, Pepperoni, oregano, mushrooms, mozzarella, red peppers

#### Beef, basil & mozzarella **\$15**

Basil pesto base, beef strips, roasted tomatoes, smoked Dutch cheese+ mozzarella,

#### Vegetarian **\$15**

Tomato base, sweet potato, zucchini, roasted onion, spinach, mushrooms, olives, pine nuts, mozzarella

#### Peri peri chicken **\$15**

Smoky BBQ base, peri peri chicken, roasted onions, capsicum, mozzarella, finished with cucumber, yoghurt and herbs

#### Ham **\$15**

Tomato base, shaved ham, fresh pineapple, goat's cheese, mixed herbs

## Extra add on \$2

Anchovies

Olives

Chilli

Pecorino

Extra cheese

Jalapenos

Basil pesto

Goats cheese

Dukkah

Spinach

Soft fried egg

# Dinner

## Alcarte & Shared Menu

Open from 6pm to 9pm daily

### Entree

**Brasserie Bread** V Organic **\$4**  
Slow roasted garlic sour dough, Pepe Saya cultured butter

**Scallops** DF GF on request **\$21**  
Roasted scallops, cauliflower puree, Boudin Noir crumb, chervil oil, saffron infused pear crisp

**Grand Marnier pate** GF on request **\$18**  
Chicken liver and pork mousse, orange liquor, raw Swiss brown, sour dough

**Wild mushroom & coconut soup**  
GF DF vegan **\$15**  
A selection of wild field mushrooms blended with creamy coconut, Hemp seed & coconut croutons

**Beetroot & crab** GF DF **\$22**  
Pickled beetroot carpaccio, spanner crab meat, caviar, soft herbs, nori miso dressing

### Share style mains

Designed for 2 people

**1kg Certified Dry aged beef T-Bone 6 Weeks+** **\$99**  
1kg Certified Dry aged beef T-Bone 6 Weeks+ your choice of 2 sides + beef jus

Cooking time up to 1hr for well done

**Lamb and crab** 30 min preparation **\$79**  
Sticky glazed lamb ribs, roast lamb au jus, honey & marjoram infused Heirloom tomato, crisp battered soft shell crab, spiced aioli + garden salad

### Vegetarian delights

25 min preparation **\$59**  
Haloumi salt and vinegar fries, brocolini smoked coconut yoghurt, baby beetroot, semi dried tomato arancini, + dipping sauces and sour dough

### Whole baby market fish

30 min preparation **\$69**  
Whole baby market fish, sautéed scallops & prawns, lemon & your choice of 2 sides + dill split Burre Blanc sauce

### Extra sides **\$5**

Rustic thick cut chips GF DF

Garden salad GF DF

Seasonal buttered vegetables GF V

Paris mash, crispy onions, chives GF V

Beans & broccoli, polonaise, pancetta

Roast pumpkin, goat's fetta, spinach, salad GF V

Mini gem salad aioli, croutons, pecorino V

## Mains

### Private Selected Beef Ribeye \$45

GF DF on request

350g ribeye on the bone, rustic fries, beef red wine sauce, broccolini

### Seafood Bouillabaisse \$36

GF on request

A selection of fresh seafood poached in a thick velvety seafood broth,  
served with saffron potato roulli on sour dough

### Pork and prawns \$32

GF on request

Pan fried pork fillet, whisky & pink peppercorn sauce, grilled prawns,  
braised witlof and black garlic wafer

### Grilled or battered market fish \$31

GF DF on request

Market fish, tomato fondue, asparagus, French fries, aioli, herb salad

### Risotto V GF \$24

Spinach, carrot & pea risotto finished with grilled baby corn and pecorino

### Bannockburn organic free range chicken breast GF on request \$30

Pan fried chicken breast, Paris mash, roasted chicken broth and chives

## Desserts

### Ruby and gold \$16

Ruby chocolate cremeux, raspberry coral sponge, berry variations, gold wafer

### Crumble \$16

Roasted pears, drunk sultanas, almond crumb, pomegranate, almond custard and white chocolate ice cream

### Watermelon phoenix \$16

Water melon gel, vodka compressed melon, pistachio dust, elder flower cream, candied orange

### Cheese board For 1 \$16 2 \$26

A selection of imported and local cheeses, fresh fruit, dried fruit, nuts and crackers

### Sorbet GF DF \$13

A selection of house made sorbets with seasonal fruits, fruit dust



KOOINDAH WATERS