

# kholl

vg: vegetarian / v: vegan / gf: gluten free / df: dairy free

sourdough, charcoal & wagyu fat butter,  
sea salt **vg** 7

eggplant tacos, crème fraîche, soy sauce honey  
**vg** 11ea

## entree

grilled sweet corn ribs, caramelised soy  
sauce **vg** 14

fried cauliflower & broccoli, white miso,  
peas & saltana **vg** 22

roasted carrot, white sesame & yoghurt  
fermented carrot, wattle seed & butter,  
sunflower seeds **vg** 23

brussel sprouts, truffle powder, chardonnay  
vinegar emulsion, yeast **v, df** 24

prawn & fish croquette, fenugreek & pink  
peppercorn, avruga caviar 28

hiramasa kingfish & paradise prawns, garlic  
& shallot, whey, mandarin **df** 29

wagyu beef tartare, smoked bone marrow,  
lavash crackers **df** 29

## mains

hiramasa kingfish collar, black miso & treacle,  
preserved lemon & chilli **df, gf** 31

charcoal grilled chicken thigh, roasted jus &  
black onion **gf** 35

moreton bay bugs & fremantle octopus,  
cassarecce pasta 35

john dory, fermented tomato & dashi butter,  
avruga caviar **gf** 42

## charcoal grill

wagyu flank mb6-7 49

black angus sirloin mb4-5 52

## sauce

truffle ponzu **v, df** / balsamic & jus **gf** /  
smoked garlic emulsion **vg** /  
cafe de kholl butter **vg**

extra sauce 4

## sides

fries, kombu & yuzu mayo **vg, df** 13

coral salad, whipped feta, edible  
flowers, fermented white grape  
vinaigrette **vg, gf** 15

dutch cream potato puree,  
pecorino cheese **vg, gf** 15

## dessert

fermented yellow peach sorbet,  
genmai tea rice crackers **v, df** 12

red kiwi, dulce de leche ice cream,  
yuzu oil **vg** 19

apple tart, wattle seed ice cream,  
salted sable, caramelised mascarpone  
**vg** 19

# 7 course sharing menu

\$95pp minimum 2ppl

menu subject to change

sourdough, charcoal & wagyu fat butter,  
sea salt **vg**

sweet corn ribs, caramelised soy sauce **vg**

hiramasa kingfish & paradise prawns, garlic & shallot,  
whey, mandarin **df**

carrot, white sesame & yoghurt, fermented carrot,  
wattle seed & butter, sunflower seeds **vg**

john dory, fermented tomato & dashi butter **gf**

black angus sirloin mb4-5  
choice of sauce  
truffle ponzu **v, df** / balsamic & jus **gf** /  
smoked garlic emulsion **vg** / cafe de kholl butter **vg**

extra sauce 4

coral salad, whipped feta, edible flowers, fermented white grape  
vinaigrette **vg, gf**

apple tart, wattle seed ice cream, salted sable, caramelised  
mascarpone **vg**