

# kholl

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

sour dough & butter, charcoal,  
wagyu fat, sea salt **vg** 7

## 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

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

wagyu beef tartare, savoy cabbage,  
smoked bone marrow, burnt onion **df**  
29

## mains

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 vaviar  
**gf** 42

## charcoal grill

wagyu flank mb6-7 49

black angus sirloin mb4-5 52

## sauce

truffle ponzu **v, df** / red wine 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 mashed potato,  
pecorino cheese **vg, gf** 15

## dessert

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

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

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

# 7 course sharing menu

\$95pp minimum 2 ppl

menu subject to change

sour dough & butter, charcoal, wagyu fat, 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 mb3-4  
choice of sauce  
truffle ponzu v, df / red wine jus gf / smoked garlic  
emulsion vg / cafe de khol 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