



D&K KITCHEN @ LARK HILL TAKEAWAY MENU

FOOD

Chef's soup of the day	\$12
Forest Mushroom and Leek Tartlets on Salad, Lime Dressing (V)	\$22
Picnic Pack for 2	\$40
<i>Selection of Australian cheeses & assorted D&K Kitchen charcuterie, served with assorted pickles, shiraz jelly & crackers</i>	
Pumpkin ravioli with wild rocket in cream sauce (V)	\$28
Pan Fried Barramundi on Parsnip & Celeriac Mash with market vegetables (GF)	\$37
Bush spiced slow cooked lamb shoulder on potato gnocchi with tomato, feta and spinach	\$35
Confit pork belly on cauliflower puree with apple & fennel salad (GF)	\$36
Slow roasted duck leg, rice & quinoa, warm orange & beetroot salad, market greens (GF)	\$37
Jersey cream Crème Brulée (GF)	\$16
Smashed meringue & house made lemon curd (GF)	\$16
Toblerone Chocolate Mousse with Strawberry Compote (GF)	\$16
Chef's Tart of the Day, Whipped Cream & Warm Salted Caramel Sauce	\$16

BEVERAGES

WINE		BEER	
Roxanne (Natural Sparkling)	\$30	Capital Brewing 'Trail Pale Ale' (4.7%)	\$11
Blanc de Blanc (Sparkling Chardonnay)	\$30	Capital Brewing 'Coast Ale' (4.3%)	\$11
Regional Riesling 2020	\$30	Capital Brewing 'Evil Eye Red' (5.8%)	\$11
Marsanne 2019	\$30	Corona Extra (4.5%)	\$9
Regional Pinot Gris 2018	\$30	Cascade Light (2.9%)	\$7
'Mr V' 2018 (Marsanne, Rousanne, Viognier)	\$35	Somersby Sparkling Apple Cider (4.5%)	\$6
Chardonnay 2018	\$55	NON-ALCOHOLIC	
Sangiovese 2019	\$30	San Pellegrino Sparkling Water (750ml)	\$5
Pinot Noir 2019	\$55	Soft Drinks (Coke, Sprite)	\$4
Scuro' Sangiovese/Shiraz 2016	\$45	Apple/Orange Juice	\$4
Syrah 2017	\$55		