

CINDER

Tapas

Garlic & Herb Bread	9
Stone baked Flatbread w homemade dip	16
Soup of the Day Soup of the day depending on season and chef's inspiration	18
Stuffed Zucchini Flowers w citrus ricotta, slow cooked vine ripened tomato ragout, fresh chilli, baby cress & extra virgin olive (V) **(Seasonal Availability)**	24
Muscovy Duck Liver Parfait w heirloom pickled vegetables, plum jam, Baby cornichons, sea salt, poppy seed lavoush	24
Veal Meatballs w fresh seasonal her bs, paremsan tomato sugo, garlic, cold pressed olive oil	22
Mt Barker Free Range Chicken Wings Hibachi (6) w Misa Pitchu dry rub & burnt maple sauce	22
DOP Fresh Burrata Mozzarella w heirloom tomato, Organic olive oil, baby basil (V)	24
WA Lobster & King Prawn Brioche Roll (M) w chardonnay aioli, summer chives, Yarra Valley caviar, edible flowers	24
Marinated Wild Mushrooms w fresh thyme, confit garlic, herbs, grilled baby peppers, cold pressed olive oil & sea salt	24
Salt & Pepper Calamari (I) w confit garlic aioli, fermented chilli, citrus	26
Steak Tartare w baby pickles, mustard, quail yoke, Baby cornichons, sea salt & poppy seed lavoush	28
Kingfish Ceviche (A) w summer herbs, fresh jalapeno, fuji apple, pomegranate, citrus & extra virgin olive oil (G)	28
U6 King Prawns (A) charrgrilled w crispy garlic, confit chilli & coldpressed olive oil & spicy butter	32
Fremantle Octopus Charred Grilled (A) w marinated garden olives, lemon thyme, confit garlic, heirloom tomatoes & citrus	32
Nova Scotian Sea Scallop (I) w tomato salsa, sauce escabeche, edibles, sea salt & citrus (G)	32
Cinder Tasting Plate (minimum 2 persons) Veal Meatballs, Hibachi Grilled Chicken Wings, Garlic Prawns & bread	38 per person

Private Selection

All Steaks are served with your choice of Steak Sauce.

Black Angus Short Ribs slow cooked 8 hrs	49
300g Riverine Premium MBS 2 Tenderloin 150-day grain fed / Wagga Wagga NSW	56
280g Riverine Classic Striploin 100-day grain fed / Wagga Wagga NSW	52
350g Scotch Fillet Riverine Premium MBS 2 250-day grain fed / New England Tablelands NSW	58
400g Black Onyx New York Striploin MBS 3-4 270-day grass fed / New England Tablelands NSW	62
500g Boneless Ribeye Riverine Premium MBS 2 250-day grain fed / New England Tablelands NSW	72
Surf & Turf Riverine Classic Striploin MBS 4+, U6 King Prawns	59
1 kg Scotch Fillet Riverine Premium MBS 3 250-day grain fed / New England Tablelands NSW	138

Mains

Cinder's Signature Grilled Platter (min 2 persons) Black Onyx New York Striploin MBS 3-4, chargrilled marinated Lamb Rump, marinated Chicken Thigh fillets, spicy Chicken Wings, Chef's Secret marinated Lamb Kofta, U6 King Prawns, handcut fries, garden salad, chimichurri	68
Dry Aged Double Patties Wagyu Burger w apple jack cheese, gem lettuce, truss tomato, onion, house pickles, handcut fries	36
Heirloom Eggplant Slow Cooked w fresh herbs in a South American spices, sundried tomato, chilli jam & smoked feta (V) (G)	42
WA Lobster Ravioli (A) w WA Lobster, Blue Swimmer Crab, King Prawns, slow cooked tomato sugo, clotted cream, baby herbs & cold pressed olive oil	44
Thirlmere Confit Duck w dutch carrot, pomme puree, black truffle jus	44
Fish of the Day (A) Chargrilled baby Barramundi plate sized w confit cherry tomato, garlic, chilli, fresh herbs, cold pressed olive oil (D)(G)	48

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Steak Sauce

\$5.00 each

Black Pepper *w piper nigrum, Madeira*

Chimmi Churri *w chilli, oregano, parsley*

Mushroom *w clotted cream, raclette*

Sides

1 For \$15.00 | 2 for \$25.00

Heirloom Vegetables *w sea salt, chard, cold pressed olive oil*

Iceberg Heart *w parsley, sea salt, lemon oregano vinaigrette*

Pomme Puree *w cultured butter, sea salt, parsley*

Vine Ripened Tomato Salad *w sea salt, forvum vinaigrette*

Baby Broccolini Drizzled *w lemon-oregano vinaigrette & King Island goat's curd*

Handcut Fries *w Machu Picchu black salt, garlic aioli, summer chives*

Desserts

\$18.00 each

Edible Garden

w calibre white chocolate, fresh berries, soil, vanilla bean icecream

Homemade Crème Brule

w vanilla bean ice cream & seasonal berries

Crêpes Suzette

warm orange butter sauce made from fresh orange juice, orange zest, caramelised sugar, butter & Grand Marnier liqueur

Kids' Menu

\$18.00 each

Cheese Burger & Handcut Fries

Tomato Sugo Linguine

Grilled Chicken w Pommes Puree

10% surcharge on Sunday's and Public Holidays.

www.cinder.restaurant

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