CINDER

Tapas

Freshly Shucked Sydney Rock Oysters (3 min) 6 ea
w champagne vinegrette, salmon roe, citrus

Garlic & Herb Bread 14
w parmesan butter & balsamic vinegar

Housemade Pita Bread 16
w homemade dip

Veal Meatballs 22
w fresh seasonal herbs, paremsan tomato sugo, garlic, cold pressed olive oil

Mt Barker Free Range Chicken Wings Hibachi (6) 22
w Misa Pitchu dry rub & burnt maple sauce

Stuffed Zucchini Flowers V 24
w citrus ricotta, baby herbs & extra virgin olive · Seasonal availability

Muscovy Duck Liver Parfait 24
w heirloom pickled vegetables, Baby cornichons, sea salt, poppy seed lavoush

DOP Fresh Burrata Mozzarella V 24
w heirloom tomato, Organic olive oil, baby basil

WA Lobster & King Prawn Brioche Roll M 24
w chardonnay aioli, summer chives, Yarra Valley caviar, edible flowers

Marinated Wild Mushrooms 24
w fresh thyme, confit garlic, herbs, grilled baby peppers, cold pressed olive oil & sea salt

Salt & Pepper Calamari I 26
w confit garlic aioli, fermented chilli, citrus

Steak Tartare 28
w baby pickles, mustard, quail yoke, Baby cornichons, sea salt & poppy seed lavoush

Salmon Ceviche A G 28
w summer herbs, fresh jalapeno, fuji apple, pomegranate, citrus & extra virgin olive oil

U6 King Prawns A 32
charrgrilled w crispy garlic, confit chilli & coldpressed olive oil & spicy butter

Nova Scotian Sea Scallop I G 32
w tomato salsa, sauce escabeche, edibles, sea salt & citrus

Private Selection

All Steaks are served with your choice of Steak Sauce.

Black Angus Short Ribs 49
slow cooked 8 hrs

280g Riverine Classic Striploin 52
100-day grain fed / Wagga Wagga NSW

300g Riverine Premium MBS 2 Tenderloin 56
150-day grain fed / Wagga Wagga NSW

350g Scotch Fillet Riverine Premium MBS 2 58
250-day grain fed / New England Tablelands NSW

Surf & Turf 59
Riverine Classic Striploin MBS 4+, U6 King Prawns

400g Black Onyx New York Striploin MBS 3-4 62
270-day grass fed / New England Tablelands NSW

500g Boneless Ribeye Riverine Premium MBS 2 72
250-day grain fed / New England Tablelands NSW

1 kg Scotch Fillet Riverine Premium MBS 3 138
250-day grain fed / New England Tablelands NSW

Mains

Dry Aged Double Patties Wagyu Burger 36
w American cheese, gem lettuce, truss tomato, onion, house pickles, handcut fries

Pine & Portobello Mushroom Risotto V 38
w black truffle & Raclette cheese

WA Lobster Ravioli A 44
w WA Lobster, Blue Swimmer Crab, King Prawns, slow cooked tomato sugo, clotted cream, baby herbs & cold pressed olive oil

Thirlmere Confit Duck 44
w dutch carrot, pomme puree, black truffle jus

Fish of the Day A 48
w celery puree, baby asparagus, summer herbs & citrus

Sharing Platter

Cinder's Signature Grilled Platter 68 per person
(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

Cinder Tasting Plate 38 per person
(minimum 2 persons) Veal Meatballs, Selections of Cured Meats, Garlic Prawns & bread

Seafood sources A Australian produce · I Import · M Mixed **Dietary** D Dairy free · G Gluten free · V Vegetarian

CINDER

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, strawberry jelly, 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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