

FOOD MENU

Mt Zero olives	9
Warm focaccia, stracciatella, rosemary dukkah	18
Natural oysters, pomegranate vinaigrette	5 ea
Chicken pate, baby figs, crisp bread	18
School prawns, chilli salt, lemon	18
Leek & feta croquettes	5 ea
Cured meats & guindillas	15
Pan-fried haloumi, honey, currants & barberries	18
Beetroot & green apple salad, whipped goats curd, pistachio	18
Heirloom tomatoes, toasted seeds, basil, tahini	20
Broccolini & snow pea tabbouleh, ricotta, lemon, mint	24
Cured ocean trout, crème fraiche, ezme dressing	25
Tuna crudo, aleppo, spiced eggplant, lemon	27
Turkish beef ravioli, sumac, yoghurt, mint	26
Torn beef cheeks, hummus, coriander, sweet spices	36
Confit duck leg, radicchio, saffron, red grapes, quince	36
Local snapper, vine leaf, artichoke salad, skordalia	43
Grilled chicken, ras el hanout, chickpeas, zucchini, buttermilk	39
Overnight lamb shoulder, lentil & leek pilaf, green olives, za'atar	45
Sweetcorn & quinoa salad, muhammara, mint	17
Shaved cabbage salad, sumac, almonds, dill	10
Shoestring chips, aleppo, oregano, aioli	12
Extra ZBS focaccia, served warm	8

DESSERTS

Moroccan "mess", berries, sweet labna, rose	16
Peanut butter parfait, baklava praline, salted caramel	16
Cheese plate: option for 1, 2, or 3 cheeses, served with lavosh & quince paste	18 / 24 / 30
<i>Please ask our staff about the current cheese selections</i>	
House-made sweet snacks: nougat, marshmallow & fig bread	12

FEED ME OPTION

Please ask our staff about our "FEED ME" option

55 lunch / 70 dinner

The Kyn requests patrons with food allergies or other dietary requirements to please inform their waiter prior to ordering. We will endeavour to accommodate your dietary needs, however, we cannot be held responsible for traces of allergens.

15% surcharge applies on public holidays