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## PM FOOD MENU

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Sweet Salty Spicy Nuts GF /8

Mixed Olives. Orange. Chilli GF /10

Wholewheat Sourdough. Herb butter, balsamic, evoo /4 per person

Taramasalata. Roe. Herb oil. Rosemary focaccia /14

Saganaki. Fig jam. Burraneer honey. Fried oregano GF/18

Truffle Parmesan Arancini. Truffle mayo /14

Kingfish Crudo. Soy ponzu, pomelo, coriander. Sesame cracker GF /20

Sesame Panko Fried Prawn. Mexican sriracha, lemon /7 per prawn

Butternut Pumpkin Ravioli. Goats cheese. Sage cream. Walnut /28

Barramundi. Bok choy, dashi butter, ginger & spring onion sauce GF/35

Pressed Lamb Shoulder. Brussel sprouts. Mustard. Jus GF /36

Yellow Curry of Sweet Potato. Prawn. Tofu. Tomato. Basil. Rice GF /32

Cos Hearts. Pecorino. Zucchini pickle. Green goddess dressing GF /14

Rockmelon. Fig & feta salad, mint GF /14

Shoestring Fries. Sumac salt. Aioli GF /14

Seasonal Green Vegetables. Soy miso butter GF/14

Orange & Pistachio Cannoli /9 per piece

Dark Chocolate Cake. Coconut. Pecan/14

2 Cheeses. Condiments, crackers /22

Affogato. Liqueur GF /20

GF = Gluten Free

### Kin Kids

Crumbed Chicken. Shoestring fries /14

Butter pasta. Parmesan cheese /14

Cheeseburger. Shoestring fries /14





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## PM BOOZE MENU

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### Sparkling

Sparkling Brut, Taittinger NV Champagne, FR				135
Chardonnay/Pinot Noir, Bass River Gippsland, VIC	14			69
Prosecco, Continental King Valley, SA	12			56

### White Wine

Pinot Gris, The Other Wine Co Adelaide Hills, SA	14			66
Sauv Blanc, Raidis 'The Kelpie' Coonawarra, SA	13			60
Riesling, Riesling Freak No.4 Eden Valley, SA	14			68
Chardonnay, Wondalma Tumbarumba, NSW	16			81

### Rose

Rose, AIX Provance, FR	14			68
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### Red

Pinot Noir, Seven Eves Adelaide Hills, SA	15			72
Shiraz, Yelland + Papps Barossa Valley, SA	14			69
Cabernet Sauvignon, The Hedonist McClaren Vale, SA	13			60
Cabernet Merlot, Wimbali Murrumbateman, NSW				80

### Beers

Lager - Mountain Goat /10				
Pacific/Summer - Stone & Wood /10				
Pale Ale - Young Henry Hazy Pale Ale /11				
Imported - Peroni /9				
Mid - Captain Sensible /10				
Alc-Less Pacific Ale - Capital Brewing Co. /8				

### Cocktails

Mimosa /13
Kin Bloody Mary /17
Aperol Spritz /17
Mandarin Spritz /17
Vodka, mandarin liquor, lime, mint, mandarin soda
Pomegranate + Coconut Margarita /20
1800 Coconut tequila, pomegranate liqueur, lemon, lime, agave
Apple + Elderflower Martini /20
Gin, St Germain elderflower liqueur, apple
Espresso Martini /20
Vanilla vodka, kahlua, frangelico, butterscotch schnapp, espresso

### Vodka

Scylla Distilling Co. /10
Grey Goose /14

### Gin

Bombay Sapphire /10
Hendricks /14

### Tequila

Tromba /10
Don Julio /14

### Bourbon

Jack Daniels /10
Woodford Reserve /14

### Scotch

Johnny Walker Red /10
Laphroaig 10 Years /14

### Rum

Captain Morgan /10
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### Coffee

Hot Coffee by St Ali  
Milk Coffee / Dirty Chai / Hot Choc /  
Espresso / Long Black / Single Origin /  
Chai /S 4.5 /L 5.5

Soy / Almond / Oat /1  
Extra Shot / Decaf /0.5

Iced Latte / Cold Brew /6  
Iced Coffee / Iced Mocha / Iced Choc /8

Naked Syrups: Caramel / Vanilla / Hazelnut /0.5

### Tea

Sticky Chai by St Ali /6.5

Tea by St Ali /4.5

English Breakfast / Earl Grey /  
Korean Green Sencha /  
Peppermint / Lemongrass & Ginger