



THE
KINFOLK
FEAST



T H E M E N U

C A N A P E

JAMON PINCHO W SUN DRIED TOMATO & MT ZERO OLIVE GF

TARAGO BRIE & LAVOSH, GRAPE + CITRUS V GF VARIABLE

MARINATED EGGPLANT & MOZARELLA SKEWER GF

AVOCADO MOUSSE, LAVOSH & CAVALO NERO CRISP VEGAN GF VARIABLE

CHICKEN BAO W KIMCHI & SESAME

SMOKED SALMON SPOON W PICKLED CUCUMBER & FETTA GF

E N T R E E

SARDE IN SAOR PICKLED & PAN FRIED SARDINES W PINENUT, FENNEL & ORANGE SLAW

TUMERIC CAULIFLOWER W BABY CARROT, GOAT CURD, OLIVE & CAPERS VEGAN GF

CITRUS CURED OCEAN TROUT W AVOCADO MOUSSE, CANDIED BEET & STONE FRUIT GF

ZUCCHINI FRITTER W SPICED LABNE + MT ZERO OLIVES



M A I N

12 HR SLOW COOKED GRASS FED LAMB W ROSEMARY & ROOFTOP HONEY GF

SOUS VIDE PORK BELLY W SCALLION BRAISED DAIKON & PICKLED SHALLOT GF

MISO GLAZED DENGAKU EGGPLANT W SANSHO & SCALLIONS GF VEGAN

VEAL OSSO BUCCO W HEIRLOOM CARROT, OLIVE & CAVALO NERO GF

WHOLE ROASTED SNAPPER, CHARRED LEMON, GARLIC BUTTER & CAPERS GF

ROASTED ARTICHOKE & ASPARGUS W PARSNIP & CELERIAC PUREE GF VEGAN

S I D E S

ROASTED SEASONAL GARDEN VEGETABLES W GARLIC BULBS & LEMON GF VEGAN

THE RAD SALAD W RADDICCHIO, ROQUETTE, PEAR & WALNUT GF VEGAN

QUINOA + CARROT TOP PESTO W BEETROOT, EGGPLANT, PUMPKIN & PEPITAS GF VEGAN

THAI SALAD W WOMBOK, THAI BASIL, MINT, CORIANDER & CARROT GF VEGAN

HOT CHIPS TWICE BAKED KINFOLK POTATO WEDGES W GARLIC AIOLI GF VEGAN

BROCCOLINI & ALMOND SALAD WITH LEMON & PARMESAN GF

FEASTING FRUIT PIES

SUCH AS **PEAR LEMON & BLUEBERRY** OR **APPLE & BUTTERSCOTCH** W ST DAVID DAIRY CREAM

COMMUNAL CAKES

JIM JAM CAKE DARK CHOCOLATE SPONGE W RASPBERRY JAM, VANILLA MOUSSE & GANACHE GF VARIABLE

HONEY YUM SPONGE W PASSIONFRUIT & VANILLA MOUSSE W DARK CHOCOLATE GLAZE GF VARIABLE

CARAMEL, CHOCOLATE & YAM CAKE W PECAN & SWEET POTATO MOUSSE GF VARIABLE

PLATED SWEET

COCONUT CHIA PUDDING W MATCHA & STONEFRUITS VEGAN & GF



H O U S E
P A C K A G E S

**ALL PACKAGES INCLUDE
3 HOURS OF SERVICE WITH
TEA & FILTER COFFEE TO FINISH.**

**RAW TRUFFLES OR CHEESE BOARDS
ARE AVAILABLE FOR THE RUSTIC AND
TRADITIONAL PACKAGES AT \$5 PER PERSON.**

PRICES EXCLUDE GST
MINIMUM SPEND OF \$1500
15% SURCHARGE APPLIES ON WEEKENDS

OUR TEAM IS ALWAYS HAPPY TO DISCUSS
HOW WE CAN CUSTOMIZE OUR MENU TO
ESPECIALLY SUIT YOUR OCCASION.

CATERING@KINFOLK.ORG.AU

R U S T I C

**CHEESE AND ORGANIC SOURDOUGH
TABLE STARTERS FOLLOWED BY
YOUR CHOICE OF TWO SHARED MAINS
WITH TWO FEASTING SIDES**

\$50 PER HEAD

T R A D I T I O N A L

**ENTREE, TWO SHARED MAINS &
TWO FEASTING SIDES**

\$60 PER HEAD

F U L L E V E N I N G

**CANAPE ON ARRIVAL, ENTREE,
TWO SHARED MAINS & TWO FEASTING
SIDES FOLLOWED BY DESSERT SERVED
COMMUNALLY.**

\$75 PER HEAD

