

A photograph of a dining table set with a light-colored, textured tablecloth. In the center, a vibrant red waratah flower is the focal point, housed in a small, dark brown glass bottle. To the left, a wine glass stands on a blue ceramic coaster, with a white napkin and a silver knife nearby. In the background, another similar floral centerpiece and a dark green bottle are visible, all slightly out of focus. The text 'THE KINFOLK DINNER' is overlaid in white, spaced-out capital letters across the middle of the image.

THE
KINFOLK
DINNER



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

CHICKEN BAO W KIMCHI & SESAME VEGAN GF VARIABLE

AVOCADO MOUSSE, LAVOSH & CAVALO NERO CRISP VEGAN GF VARIABLE

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 V

M A I N

SAKE MARINATED OCEAN TROUT W YUZU BROTH & SHIITAKE GF

LAMB SHANK W CHARRED RED CABBAGE, FENNEL SEEDS GF

VEAL OSSO BUCCO W POMME PUREE, CARROT & TUSCAN KALE

KAKUNI PORK BELLY W DAIKON & PICKLED SHALLOT GF

MISO GLAZED DENGAKU EGGPLANT, SANSHO & SCALLIONS GF VEGAN

ROASTED ARTICHOKE & ASPARGUS W PARSNIP & CELERIAC PUREE GF VEGAN

TOFU & GREEN TEA SOBA NOODLE, EDAMAME & DASHI BROTH VEGAN

ASPARGUS RISOTTO W GOAT'S FETTA & MINT GF V

D E S S E R T

CITRUS MERINGUE TART, SWISS MERINGUE & BERRIES

CHOCOLATE HAZELNUT MOUSSE & PEAR BOMB GF VARIABLE

PINA COLADA CHEESECAKE W GRILLED PEAR GF VARIABLE

COCONUT CHIA PUDDING W MATCHA & STONEFRUITS VEGAN GF

PISTACIHO & RASPBERRY MOUSSE CAKE W WHITE CHOCOALTE GF





HOUSE PACKAGES

SIMPLE

CHOICE OF
ENTREE AND MAIN
OR MAIN AND DESSERT

\$55 PER HEAD

TRADITIONAL

ENTREE, MAIN AND DESSERT

\$70 PER HEAD

FULL EVENING

CANAPES ON ARRIVAL,
ENTREE, MAIN AND DESSERT

\$80 PER HEAD

FROM A LIGHT SUPPER TO A THREE
COURSE DEGUSTATION, OUR TEAM IS
HAPPY TO DISCUSS A MENU SUITABLE
FOR YOUR SPECIFIC OCCASION.

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

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

CATERING@KINFOLK.ORG.AU
03 9620 7799





T H E B A R

OPTIONAL ALCOHOL SERVICE IS ALSO AVAILABLE WITH YOUR MENU.

THE KINFOLK BAR IS STOCKED WITH THE FINEST VICTORIA HAS TO OFFER
- LOCAL WINES, BEER, CIDER AND HOUSE MADE VIRGIN SODAS.

PACKAGES ARE PRICED TRANSPARENTLY AND INCLUDES FREE POURING BEVERAGES AND SERVICE FOR THE DURATION YOU NOMINATE, STARTING AT \$27 PER PERSON.





STAFFED BY A TEAM OF **VOLUNTEERS** & CREATIVE PROFESSIONALS
AND WITH 100% OF KINFOLK'S DISTRIBUTABLE PROFITS GIVEN TO **CHARITY**
KINFOLK'S DINNERS ARE NOT ONLY **MEMORABLE**
BUT THE MOST **ETHICAL** CHOICE.