



JOIN THE
kinfolk
SOCIAL CLUB

FESTIVE DINNERS THAT MAKE A DIFFERENCE



T A B L E S T A R T E R S

CURED MEATS AND GOURMET CHEESES,
INCLUDING ST AGUR BLUE, GRUYERE + BURRATA

WARM MOUNT ZERO OLIVES W LEMON ZEST

ORGANIC SOURDOUGH W CULTURED BUTTER

C H O I C E O F T W O M A I N S

12 HOUR SLOW COOKED LAMB SHANK

ROASTED PORK BELLY W JAPANESE GLAZE

MISO DENGAKU EGGPLANT W SCALLIONS

WHOLE ROASTED LOCAL SNAPPER
W LEMON + HERBS

T O A C C O M P A N Y

WHOLE ROASTED SEASONAL VEGETABLES

RADICCHIO, ROQUETTE, PEAR AND CANDIED
WALNUT SALAD

KINFOLK POTATO WEDGES W PINK LAKE SALT

C H O I C E O F D E S S E R T

CITIZEN CACAO RAW PETIT FOURS
+ SUMMER FRUITS

OR

BERRY CHEESECAKE + CHOCOLATE MOUSSE
DESSERT BOARDS

INVITE KINFOLK TO CURATE
YOUR NEXT CELEBRATION AND
YOU WILL BE SITTING DOWN TO AN
ABUNDANT MENU DESIGNED AROUND
PRODUCE FROM LOCAL FARMERS
PAIRED WITH THE BEST VICTORIAN
BEVERAGES WE'VE TASTED.

YOUR GOOD TIMES
WILL ALSO DO GOOD.

YOU'LL NOT ONLY PROVIDE TRAINING
FOR KINFOLK VOLUNTEERS BUT
100% OF THE PROFITS WILL BE
DONATED TO THE ASYLUM SEEKER
RESOURCE CENTRE + URBAN SEED.

F A M I L Y
F E A S T

PACKAGES STARTING
AT \$55 PER PERSON
(PLUS GST)

CANAPÉ MENU

STARTERS

CROSTINI W CHICKEN, SPICED
MAYO AND PICKLED SHALLOTS,
CURRANTS AND CORIANDER

EGGPLANT + MUSHROOM
ARANCINI

MACADAMIA + CAULIFLOWER
GAZPACHIO SOUP SHOOTER

PUMPKIN CROSTINI
W ST AGUR BLUE

TWICE COOKED DESIREE
WEDGES W GARLIC AIOLI

WARM DATES STUFFED W
BLUE CHEESE + WALNUTS

BEETROOT DEVILLED EGG
W MEREDITH GOAT'S CHEESE
+ OLIVE

PORK STUFFED OLIVES
W LEMON AIOLI

SEASONAL OYSTERS
W CHAMPAGNE VINEGAR
+ SHALLOTS

APPETIZERS

BRIOCHE BURGERS W FREE RANGE
CHICKEN, MANCHEGO, SRIRACHA
MAYONNAISE + COS LETTUCE

GRILLED KING PRAWN W
PINK LAKE SALT + LEMON

BASIL PESTO + YUZU QUINOA
STUFFED TOMATOES

BRIOCHE GARDEN SLIDERS W
EGGPLANT, YELLOW CAPSICUM,
PEPITA, SPANISH MANCHEGO
+ ROQUETTE

QUINOA + SPRING
VEGETABLE SALAD

SLOW COOKED PORK BELLY
W KIMCHI

SPECIAL

JAPANESE MISO GLAZED
EGGPLANT W SANSHO PEPPER,
SESAME SEEDS + SCALLIONS

SEASONAL MARKET FISH
W PAN-FRIED KIPFLER POTATOES

SPRING TEMPURA VEGETABLES
W WASABI MAYONNAISE

TERIYAKI FREE RANGE CHICKEN
WINGS W CHILLI FLAKES

FOR LARGER AFFAIRS,
OUR CHEFS HAVE CRAFTED
CANAPÉ MENUS, STARTING FROM
\$35 PER PERSON (PLUS GST);
INCLUDING A CHOICE OF
3 STARTERS + 2 APPETISERS

**BEVERAGE PACKAGES
FEATURE SUPERSTAR
WINE MAKERS LIKE
COMMUNE OF BUTTONS,
BEAL + CO, JAMSHEED
+ LUCKY CAT, ALONGSIDE
FURPHY BEER AND
FAIRE FERMENTS CIDER.
TRUST US. THEY'RE DELICIOUS.**



WE GIVE A FORK | Kinfolk Cafe

673 Bourke St, Melbourne 3000
7am - 3pm | Monday - Friday
catering and after hours events

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