

KABINETT

APPETIZERS

- Oysters** *Pink Moons, Prince Edward Island, Canada, ½ dozen / 1 dozen* | \$18/\$36
- Caviar service** *Oscietra caviar 20g, crème fraîche, chives, egg white, yolk, onion, Pringles* | \$90
- White anchovy toast** *red pepper relish, crispy olives, romesco oil, brioche* | \$12
- Classic chicken pâté** *Port wine gelée, toast* | \$15
- Charcuterie** *Dietrich's Bologna, Carey & Schnalzer Landjäger, Süd Tirol Speck* | \$18
- Roasted bone marrow** *pea chimichurri, crispy garlic, chili, toasted sourdough* | \$18
- Gnocchi** *Vegemite beurre blanc, trout roe, toasted breadcrumbs* | \$19
- Cheese** *Roquefort Papillon, Old Chatham Creamery Camembert, Ossau Iraty, crackers, chutney* | \$20
- Steak tartare** *"Chinese beef & broccoli", pickled stems, miso, crispy rice, cured egg yolk* | \$20

VEGGIES

- Crispy hash browns** *sour cream & onion dip, chive oil, trout roe* | \$15
- Asparagus and pea salad** *radishes, sourdough croutons, cured egg yolk* | \$16
- Burrata salad** *strawberry, rhubarb, greens, chili, sourdough croutons* | \$20
- Crispy fried eggplant** *sesame aioli, chili, fresh herbs (v, gf)* | \$18
- Char siu cabbage bao buns for 2** *smoked cabbage, scallions, herbs, pickles, chili (v)* | \$28

MAINS

- Confit duck pasta** *crispy speck, ramp butter, cured egg yolk, pappardelle, bread crumbs* | \$30
- Crispy-skin barramundi** *Thai green curry, five spice eggplant, crispy ginger (gf)* | \$33
- Duck schnitzel** *sesame, sunflower, pepita crust w/ fennel, radish, blood orange, olive salad* | \$35
- Coulotte steak** *confit potatoes, asparagus, béarnaise sauce (gf)* | \$40
- Grilled pork chop for two** *broccoli, blue cheese dressing, rhubarb BBQ sauce (gf)* | \$65

DESSERT

- Rhubarb and custard** *Campari and ginger syrup, meringue, white chocolate* | \$12
- Pineapple-rum pudding** *brioche, pineapple custard, cookie crunch, coconut cream* | \$12
- Black Forest doughnut** *with cherry jam and chocolate glaze* | \$12

Please note we add a 20% automatic gratuity to the final bill, which goes toward providing our staff with an income above an unsustainable minimum wage in PA. We pay all staff \$20hr plus tips, benefits and paid time off.

We value our whole team equally and pool gratuities between the front and back of house.

We charge a nominal fee for eco-friendly takeout containers as we don't sustain a takeout model.