

Menu

Roasted peanuts 6
Mt Zero olives 9
Warm focaccia w/ stracciatella and rosemary dukkah 16
Chicken pate, baby figs and crisp bread 17
School prawns w/ chilli salt and lemon 18
Shucked oysters, pomegranate vinaigrette 5ea
Feta & ricotta cheese cigars 6.5ea
Cured meats and pickles 11

Pan fried haloumi, pine nuts, currants & capers 18
Roast beetroot salad w/ whipped feta & barberries 17
Zucchini & snow pea salad, chickpeas, buttermilk & tahini 18
Cured ocean trout, shaved fennel, orange & dill 23
Turkish beef ravioli, yoghurt, Aleppo and mint 21
Moroccan spiced duck leg w/ green apple & raddichio 28
Fried beef cheeks, hummus, coriander & sweet spices 33

Local whiting, heirloom tomatoes, preserved lemon & basil 39 Grilled chicken, roasted grapes, za'atar & almond tarator 38 Overnight lamb shoulder, freekah and lentil pilaf and thick yoghurt 42

Sweetcorn & quinoa tabbouleh, pumpkin seeds & goats curd 13
Shaved cabbage salad, sumac, almonds & mint 9
Shoestring chips, oregano and Aleppo 11
Extra ZBS focaccia, served warm 8

Desserts

Coconut panna cotta, passionfruit, raspberries & lime granita 15
Peanut butter parfait, baklava praline & salted caramel 16
Cheese plate – select 1,2 or 3 cheeses, served w/ lavosh & quince paste 16/23/29
Sweet snacks: Nougat 3 / Turkish delight 3 / Rolada 3

Please Ask Staff about our "FEED ME' option 45 / 59

The Kyn requests patrons with food allergies or other dietary requirements to pleaseinform their waiter prior to ordering. We will endeavour to accommodate your dietary needs, however, we cannot be held responsible for traces of allergens.

15 % surcharge applies on public holidays

Please scan the QR code and fill in your details to check-in so we can alertyou in the case of exposure to Covid-19.

