



Bone broth shot, spring onion, turmeric juice (GF, DF)	8
Red papaya slice, coconut yoghurt (VE, GF, DF)	8
Maple toasted buckwheat almond & pistachio crunch, smashed banana, almond milk (VE, GF)	10
Bircher muesli, spring rhubarb, toasted hazelnuts (V)	12
Mike's sourdough toast (x2), cultured & salted butter, jam (V)	9
Handmade crumpets (x2), cultured & salted butter, CBD honey (V)	12
Goat's curd & vegetable kraut on sprouted buckwheat bread (V, GF)	16
Avocado, lime & miso on toast with coriander, sesame & nori salad (VE)	14
Bacon butty – sourdough roll, bacon, cultured & salted butter & Mike's ketchup	10
Breakfast panzanella - heirloom tomatoes, kale & basil on toast, fried egg	15
Mike's Simple - 2 poached eggs & bacon on toast	15
EXTRAS	
Fried egg / Poached egg	3
Bacon	5
1/2 avocado	5
Heirloom Tomatoes	5
Mike's sourdough toast with cultured & salted butter (x1)	5
Mike's sprouted buckwheat toast with cultured & salted butter (GF)	6
Yoghurt	3
Coconut yoghurt (DF)	4

## BREAKFAST

**At Kitchen by Mike we source produce locally, follow the seasons strictly and change the menu daily.**



## COFFEE BY FIVE SENSES

MINI Espresso, Macchiato, Piccolo	3.5
SMALL/ LARGE Cappucino, Flat White, Latte, Long Black	3.5/ 5
SMALL/ LARGE Brekkie batch brew (filter)	5/ 6.5
EXTRAS Almond, Soy, Extra shot	.5
OVER ICE Batch/ Latte/ Long Black/ Chocolate	5

## TEA BY OVVIO

LARGE English Breakfast, Early Grey, Sencha Green Peppermint, Mike's Garden Blend	6
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## OTHER DRINKS

SMALL/ LARGE Hot Chocolate, Mocha, Chai Latte	5/ 6.5
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## WATER

Still	0
Sparkling Water	2

## COLD PRESSED JUICE BY RAINY LANE

THE CURE - Carrot, apple, turmeric, lemon, ginger	9
THE ZELDA - Watermelon, apple, beetroot, lime	9
THE HENRY - Apple, seasonal greens, celery, lemon	9

## SODAS BY STRANGE LOVE

Double Ginger Beer	8
Lemon Squash	8
Smoked Cola	8
Fancy Lemonade	6
Dry Ginger Ale	6
Tonic No.8	6

## WILD KOMBUCHA BY BALLSY BREWING

Cayenne & Turmeric Kombucha	9
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**DRINKS**



## **KITCHEN BY MIKE LUNCH BENTO BOXES - TAKE-AWAY ONLY**

Pre order available Mon - Fri from 11.30am - 2pm via Ritual and Hey You apps.

Or call 02 9252 5550 and we will pre-pack so you can pick up, tap your card and go.

- |   |           |
|---|-----------|
| <b>ROAST CHICKEN BENTO BOX</b>  | <b>24</b> |
| Wood roasted chicken with aioli (DF) served with Cucumber, ginger, sesame, chili, mirin salad (VE, DF, GF) and Cabbage, apple, fennel, cumin slaw (VE, DF GF)   |           |
| <b>ROAST CHICKEN WRAP BENTO BOX</b>   | <b>24</b> |
| Wood roasted chicken, avocado, cos & aioli (DF) with Cucumber, ginger, sesame, chili, mirin salad (VE, DF, GF) and Cabbage, apple, fennel, cumin slaw (VE, DF GF)   |           |
| <b>MARINATED EGGPLANT TARTINE BENTO BOX</b>   | <b>24</b> |
| Marinated eggplant, miso, coriander chili, lime on a wood fired slice of sourdough bread (VE, DF) with Cucumber, ginger, sesame, chili, mirin (VE, DF, GF) and Cabbage, apple, fennel, cumin slaw (VE, DF GF) |           |
| <b>THREE SALAD BENTO BOX</b>  | <b>18</b> |
| Cucumber, ginger, sesame, chili, mirin (VE, DF, GF) with Cabbage, apple, fennel, cumin slaw (VE, DF GF) and Wood roasted pumpkin, pomegranate molasses, coconut yoghurt (VE, DF, GF)                          |           |
| <b>TWO SALAD BENTO BOX</b>  | <b>14</b> |
| Cucumber, ginger, sesame, chili, mirin (VE, DF, GF) and Cabbage, apple, fennel, cumin slaw (VE, DF GF)  |           |
| <b>VANILLA RICE PUDDING</b>   | <b>10</b> |
| A pot of Mike's vanilla rice pudding & jam (V, GF)  |           |



## **SAMPLE MENU - LUNCH CHANGES DAILY**

### **EAT IN OR TAKE OUT LUNCH PLATES & BOXES\***

Choose 1 protein, focaccia, wrap, quiche or tartine + 2 salads	24
Choose 3 salads	18
Choose 2 salads	14

\*10% off if you bring your own take out container. Help us reduce our waste. For take away only.

### **PROTEIN**

Wood roasted chicken, roasted carrots, aioli (DF, GF)

Pot roasted lamb shoulder, roasted romano peppers, salsa verde (DF, GF)

### **PIZZA/ FOCACCIA**

Potato, rosemary, garlic focaccia (VE)

### **WRAPS**

Wood roasted chicken, eggplant, iceberg, green goddess (DF)

### **QUICHE**

Spinach & goat's cheese (V)

### **TARTINE**

Wood roasted pumpkin, cumin scented onions, Persian feta (V)

### **SALADS & VEGES**

Beetroot, black lentils, balsamic onions, goat's cheese (V, GF)

Cucumber, ginger, sesame, chili, mirin (VE, DF, GF)

Wood roasted maple glazed pumpkin, spiced yoghurt (V, GF)

Salted kale, roasted cauliflower, sumac, green tahini (VE, DF, GF)

Pear, fennel, grapes, radicchio, walnuts, parmesan (V, GF)

Red papaya, red rice, quinoa, spring onion, coconut dressing (VE, DF, GF)

### **PUDDINGS**

Peach tarte fine (contains almonds)

Gluten free plum, rosemary & hazelnut cake (GF)

Rhubarb crumble

Vegan dark choc & beetroot brownies (contains almonds, VE, DF)

**LUNCH**



## BEER/ CIDER

Light, 'Premium Light' (Abv 2.9%) <b>Coopers.</b> Adelaide, SA	07
Golden Ale, 'Kolsch' (Abv 4.6%) <b>Four Pines Brewing.</b> Brookvale, NSW	09
Wheat Beer, 'Whale Ale' (Abv 4.5%) <b>Murray's Brewing Co.</b> Bobs Farm, NSW	10
Cider, 'Cloudy Apple' (Abv 5%) <b>The Hills Cider Co.</b> Hay Valley. SA	11

## SPARKLING WINE

gl/ cf/ bt

Prosecco, 'Glera' <b>Continental Platter.</b> King Valley, TAS	10/ - / 55
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## WHITE WINE

Riesling, 2018, <b>Heidenreich Wines.</b> Watervale, SA	9/ 23/ 45
Chardonnay, 2017, <b>Save Our Souls.</b> Yarra Valley, VIC	11/ 29/ 58

## ROSE

Trolinger, 2018, <b>Handhorf Hill Winery.</b> Handhorf Hill, SA	9/ 23/ 45
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## RED WINE

Pinot Noir, 2018, 'Botanica', By Liz Silkman, Tumbarumba Vineyard. <b>First Creek Wines.</b> Hunter Valley, NSW	8/ 20/ 40
Merlot, Cabernet Franc, Tannat, 2018, 'Little Red' <b>Beal &amp; Co.</b> Adelaide Hills, SA	9/ 26/ 52

LUNCH DRINKS



## COFFEE BY FIVE SENSES

MINI Espresso, Macchiato, Piccolo	3.5
SMALL/ LARGE Cappucino, Flat White, Latte, Long Black	3.5/ 5
SMALL/ LARGE Brekkie batch brew (filter)	5/ 6.5
EXTRAS Almond, Soy, Extra shot	.5
OVER ICE Batch/ Latte/ Long Black/ Chocolate	5

## TEA BY OVVIO

LARGE English Breakfast, Early Grey, Sencha Green Peppermint, Mike's Garden Blend	6
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## OTHER DRINKS

SMALL/ LARGE Hot Chocolate, Mocha, Chai Latte	5/ 6.5
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## WATER

Still	0
Sparkling Water	2

## COLD PRESSED JUICE BY RAINY LANE

THE CURE - Carrot, apple, turmeric, lemon, ginger	9
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## SODAS BY STRANGE LOVE

Double Ginger Beer	8
Lemon Squash	8
Smoked Cola	8
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Dry Ginger Ale	6
Tonic No.8	6

## WILD KOMBUCHA BY BALLSY BREWING

Cayenne & Turmeric Kombucha	9
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**DRINKS**

## OUR STORY

Seasonal, local and fresh wholesome foods form the core of Mike McEneaney's food philosophy at Kitchen by Mike. Our produce is sourced from Australia and New South Wales top producers who share our same core values of integrity, sustainability and ethical farming. We follow the seasons strictly to celebrate produce when it's at its absolute best. At the heart of everything we do is the wood fired oven and grill. From our house baked sourdough to spit roasting over hard and orchard woods, it makes the food more complex, more considered, whatever the season. Pair this with our all Australian artisan wine makers, distillers, & brewers drink list.

### KBM DINNER - SET MENUS

All our set menu options are served with Mike's sourdough bread, Pepe Saya cultured & salted butter. Check out our blackboard for upgrades!

Main course + 3 sides to share	45
Entree OR dessert + main course + 3 sides to share	65
Entree + main course + 3 sides to share + dessert	75

### ENTREE - 1 PER PERSON

Sydney Rock oysters, mignonette (4) (DF, GF)

Thirlmere chicken liver pate, four spiced salt

Wood fired Hervey Bay scallops, bacon, garlic & thyme (3)

Vannella stracciatella, nectarine, nasturtium, pistachio, dukkah (V, GF)

Ash baked eggplant, soy beans, tahini, nori (VE, DF, GF)

Tuna crudo, Davidson plum, black sesame cracker (DF, GF)

Grilled Southern calamari, nduja & ink dressing, Pino's guanciale (DF, GF)

Twice baked goat's cheese soufflé, rosemary cream (V)

### MAIN COURSE - 1 PER PERSON

Half spit roasted Eugowra chicken, grapes, walnuts, tarragon (DF, GF)

Moroccan brown rice, pepper & olive pie, yoghurt, saffron honey (V)

Grilled blue mackerel, carrots, Enokido miso (DF, GF)

Chargrilled Eugowra quail yakatori (DF, GF)

Lamb breast grilled over coals, bread & butter pickles (DF, GF)

Grilled Rangers Valley flank steak, rosemary, capers, szechuan pepper (DF, GF)

### SIDES - CHOOSE 3 SIDES FOR THE TABLE TO SHARE

Mixed leaves & herbs, lemon dressing (VE, DF, GF)

Cucumber, ginger, sesame, chili, mirin (VE, DF)

Heirloom tomato, tamarind, coriander, croûtons (VE, DF)

Chargrilled cauliflower blossom, macadamias, spring onion oil (VE, DF)

Grilled bullhorn peppers, long rocket, salsa verde (VE, DF, GF)

Wood roasted pumpkin, Pepe Saya buttermilk, chai spices (V, GF)

Buttered baby potatoes, herbs (V, GF)

### DESSERT - 1 PER PERSON

Chilled vanilla rice pudding, honeycomb, rhubarb jam (GF)

Dark chocolate mousse, white chocolate cream (GF)

Ice cream & sorbet (GF)

Cheese - please check the blackboard





Our cocktails are all made with produce from Australian artisan distillers, brewers & wine makers.

<b>IMBROGLIO SPRITZ</b>	18
Freeman Prosecco / Poor Tom's 'Imbroglío' bitters / soda	
<b>OZI NEGRONI</b>	20
The Westwinds Distillery 'Sabre' Gin / Adelaide Hills Distillery 'Rosso' Vermouth / Applewood Distillery 'Okar' Amaro / Poor Tom's 'Imbroglío' bitters	
<b>'NOT' MARGARITA</b>	19
Brix Distillers White Rum/ White Light Vodka/ lime juice/ sugar	
<b>MACCA SOUR</b>	18
'Brookie's Byron' Macamdamia wattleseed liquor / lemon juice / sugar	
<b>ROSEY POSEY</b>	16
White Light Vodka/ strawberry & rose cordial/ lime juice	
<b>OLD FASHIONED</b>	16
Starward 'Nova' Whisky / Australian Bitters Company '#2' / sugar	
<b>BRAMBLE</b>	18
Marionette 'Berry Liqueur', Westwinds Distillery 'Sabre' Gin, Lemon	
<b>ESPRESSO &amp; WATTLESEED MARTINI</b>	20
Mr Black 'Coffee Liqueur' / 666 'Coffee & Wattle seed' Vodka / 5 Senses Espresso	
<b>GIN/ VODKA TONIC</b>	
Strangelove #8 Tonic Water with.....	
Distillery Botanica 'Garden Grown'	17
The Westwinds Distillery 'Sabre' Gin	14
Never Never 'Juniper Freak' Gin	19
White Light 'Original' Triple Distilled Vodka	14
Hippocampus Metro Distillery 'Organic' Vodka	16
Hartshorn Distillery 'Whey Original' Vodka	22





## BEER/ CIDER

Lager, 'Natural Lager' (Abv 4.2%), <b>Young Henrys.</b> Newtown, NSW	11
Pale Ale, 'Three Sheets' (Abv 4.9%), <b>Lord Nelson Brewery.</b> The Rocks, NSW	12
Golden Ale, 'Kolsch' (Abv 4.6%), <b>Four Pines Brewing.</b> Brookvale, NSW	09
Wheat Beer, 'Whale Ale' (Abv 4.5%), <b>Murray's Brewing Co.</b> Bobs Farm, NSW	10
XPA, 'XPA' (Abv 5%), <b>Balter.</b> Currumbin, QLD	13
IPA, 'Big Sur' (Abv 6.7%) <b>The Grifter Brewing Co.</b> Marrickville, NSW	14
Oatmeal Stout, 'Karma' (Abv 5%), <b>Hop Nation Brewing Co.</b> Footscray, VIC	12
Light, 'Premium Light' (Abv 2.9%), <b>Coopers.</b> Adelaide, SA	07
Cider, 'Cloudy Apple' (Abv 5%), <b>The Hills Cider Co.</b> Hay Valley. SA	11

## FORTIFIED

	30/ 75ml
Port 'Grand Father', <b>Penfolds.</b> Barossa Valley, VIC	13/ 33
Muscat 'NV', <b>All Saints.</b> Rutherglen, VIC	08/ 20
Pedro Ximenez 'Legacy', <b>Dandelion.</b> Tanunda, SA	07/ 18
Amaro - 'Red Okar', <b>Applewood Distillery.</b> Gumeracha, SA	11/ 28
Amaro - 'Bitter Orange', <b>Adelaide Hills Distillery.</b> Hay Valley, SA	11/ 28
Amaro - Bitter Sweet 'Imbroglio', <b>Poor Toms.</b> Marrickville, NSW	08/ 20
Vermouth 'La Tonic', <b>Maidenii.</b> Melbourne, VIC	06/ 15
Vermouth 'Daring Dry', <b>Regal Rogue.</b> Potts Point, NSW	08/ 20
Vermouth 'Rosso', <b>Adelaide Hills Distillery.</b> Nairne, SA	05/ 13

## SODAS

Cola / Lem. Squash 300ml	08
Tonic #8 / Dry Ginger Ale / Lemon Squash 180ml, <b>Strange Love Sodas.</b> Carlton North, VIC	06

## LIQUOR

	30ml
Gin 'Sabre', <b>The Westwinds Distillery.</b> Margaret River, WA	09
Gin 'Garden Grown', <b>Distillery Botanica.</b> Erina, NSW	12
Gin 'Brookie's Byron Slow - Davidson Plum', <b>Cape Byron Distillery.</b> McLeods Shoot, NSW	10
Gin 'Juniper Freak', <b>Never Never Distilling Co.</b> Thebarton, SA	14
Vodka 'Original Tripple Filtered', <b>White Light Vodka.</b> Melbourne, VIC	08
Vodka 'Organic', <b>Hippocampus Metropolitan Distillery.</b> West Perth, WA	11
Vodka 'Whey Original', <b>Hartshorn Distillery.</b> Woodbridge, TAS	16
Vodka '666 Wattleseed Coffee'. <b>Pure Distillery Co.</b> Cape Grim, TAS	12
Rum 'White Rum', <b>Brix Distillers.</b> Surry Hills, NSW	10
Rum '10 Year', <b>Beenleigh Artisan Distillers.</b> Eagleby, QLD	20
Rum 'Spiced - Small Batch', <b>The Rum Diary.</b> Fitzroy, VIC	12
Whisky 'White Rye', <b>Archie Rose Distillery.</b> Rosebery, NSW	15
Whisky 'Two Fold', <b>Starward.</b> Port Melbourne, VIC	11
Whisky 'Hybrid - Bourbon Barrel Aged', <b>Twenty-Third Street Distillery.</b> Renmark, SA	12
Whisky 'Iniquity Batch #9' Single Malt, <b>Tin Shed Distilling Co.</b> Wellan, SA	28
Whisky '10yr Peated Single Malt', <b>Hellyers Road Distillery.</b> Burnie, TAS	20
Macadamia Wattleseed Liquor 'Brookie's Byron', <b>Cape Byron Distillery.</b> McLeods Shoot, NSW	10
Brandy 'XO', <b>Lark Distillery.</b> Hobart, TAS	24
Limoncello, <b>Manly Spirits.</b> Sydney, NSW	12
Mure, <b>Marionette Liqueur.</b> Collingwood, VIC	14

## SPARKLING WINE & SAKE

	gl/ cf/ bt
Prosecco, 'Glera' <b>Continental Platter</b> . King Valley, TAS	10/ - / 56
Sparkling, Pinot Noir, Chardonnay, 2019, 'Harvest' <b>Meadowbank Wines</b> . Derwent Valley, TAS	16/ - / 90
Pet Nat, Pinot Gris, 2019, 'Good Times' <b>Latta Vino</b> . Coghill Creek, VIC	89
Nama-Sake Junmai, 'Thylacine Seishu' Unpasteurised Pure Rice Sake, 30 ml <b>Yullis Brews</b> . Alexandria, NSW	11/ - / -

## WHITE WINE

Riesling, 2018 <b>Heidenreich Wines</b> . Watervale, SA	9/ 24/ 47
Riesling, 2018, <b>Nick O'Leary Wines</b> . Canberra District, ACT	11/ 30 / 60
Riesling, 2018, "Clouds" Scary Gully Vineyard, <b>Gentle Folk Wines</b> . Basket Range, SA	105
WHITE by Mike, 2019, Vermentino, Savagnin, Sauvignon Blanc, Riesling, Chardonnay <b>Low Wine</b> . Mudgee, NSW	11/ 29/ 58
Chenin Blanc, 2018, <b>Sigurd</b> . Clare Valley, SA	89
Gewürztraminer, 2018, 'Apis', <b>Crawford River Wines</b> . Henty, VIC	65
Pinot Gris, 2016, 'Cosa Nostra', <b>Santolin Wines</b> . Yarra Valley, VIC	11/ 30/ 60
Sauvignon Blanc, 2017, 'Growers Series', <b>Ngeringa</b> . Adelaide Hills, SA	10/ 26/ 52
Sauvignon Blanc, 2018, 'Lone Wolf', <b>Jilly Wines</b> . New England, NSW	85
Vermentino, 2018, 'Screaming Betty', <b>Delinquent Wine Co</b> . Riverland, SA	11/ 30/ 60
Fiano, 2018, <b>Minim Wines</b> . Heathcote, VIC	81
Cortese, 2018, <b>Somos</b> . Adelaide Hills, SA	79
Riesling, Muscat Petit Grains, 2017, 'Giallo', <b>Shobbrook Wine</b> . Flaxman Valley, SA	109
Semillon, 2019, 'Shibuya Meltdown', <b>Harkham Wines</b> , Hunter Valley, NSW	89
Chardonnay, 2017, <b>Save Our Souls</b> . Yarra Valley, VIC	11/ 29/ 58
Chardonnay, 2018, <b>Good Intentions</b> . Mount Gambia, SA	85
Chardonnay, 2018, 'Baw Baw Shire', <b>Patrick Sullivan</b> . Gippsland, VIC	125
Chardonnay, 2018, 'Wilyabrup Valley', <b>Woodlands</b> . Margaret River, WA	77

## ROSE

	gl/ cf/ bt
Trolinger, 2018, <b>Handhorf Hill Winery</b> . Handhorf Hill, SA	9/ 24/ 48
Pinot Tache, 2018, <b>Eastern Peake</b> . Ballarat, VIC	14/ 39/ 78

## RED WINE

Pinot Noir, Gamay, Chardonnay, Riesling, 2018, 'Simha Rouge Fieldblend' <b>Domain Simha</b> , Derwent River, TAS	15/ 40/ 81
Pinot Noir, 2018, 'Botanica' By Liz Silkman, Tumberumba Vineyard. <b>First Creek Wines</b> . Hunter Valley, NSW.	8/ 20/ 40
Pinot Noir, 2017, 'Devil Bend Creek', <b>Moorooduc Estate</b> . Mornington Peninsular, VIC	12/ 32/ 63
Pinot Noir, 2017, <b>Stoney Rise</b> . Tamar Valley, TAS	85
Pinot Noir, 2017, 'Gower', <b>BK Wines</b> . Lenswood, SA	123
Sangiovese, 2019, 'Regional', <b>Ravensworth</b> . Murrumbateman, NSW	78
Cabernet Franc, 2018, <b>Rising</b> . Yarra Valley, VIC	87
Grenache, 2016, <b>Rouleur</b> . McClaren Vale, SA	80
RED by Mike, 2016, Shiraz, Tempranillo, Mourvedre, <b>Rose Kentish</b> . McLaren Vale, SA	11/ 31/ 62
Grenache, Shiraz, Mataro, 2017, 'GSM', <b>Schwarz Wine Co</b> . Tanunda, SA	12/ 34/ 68
Merlot, Cabernet Franc, Tannat, 2018, 'Little Red', <b>Beal &amp; Co</b> . Adelaide Hills, SA	9/ 26/ 52
Mataro, 2018, <b>Bondar Wines</b> . McLaren Vale, SA	80
Syrah, 2015, <b>Cobaw Ridge Winery</b> . Macedon Ranges, VIC	130
Shiraz, 2019, 'Crudo', <b>Luke Lambert</b> . Yarra Valley, VIC	12/ 32/ 63
Shiraz, 2014, 'Block 8', <b>Low Wine</b> . Mudgee, NSW	78
Shiraz, Viognier, 2017, 'The Relic', <b>Standish Wine Company</b> . Barossa Valley, SA	310
Cabernet Sauvignon, 2017, <b>Helm Wines</b> . Canberra District, ACT	11/ 30/ 60
Malbec, petit verdot, merlot, 2017, 'Red Moon', <b>Cullen Wines</b> . Margaret River, WA.	81



# HAPPY HOUR

TUES-FRI 4 - 6PM

## DRINKS

Rose, White or Red Wine	5
Beer	5
Bubbles	10
Spritz	10
Ozi Negroni	10
G+T or Vodka Soda	10

## SNACKS

Wood fired olives + bread	5
De Palma salami	5
Gruyere cheese toastie	5
David Blackmore Wagyu Biltong	10
Chicken liver pate + bread	10

\*Due to licensing all alcoholic drinks must be accompanied by a snack. Happy Hour is not available with any other offer.