



# KITTYHAWK



## CAVIAR

OSCIETRA CAVIAR BUMP WITH FROZEN GREY GOOSE....	\$28EA
CAVIAR PLATTER	
30G.....	\$180
60G.....	\$220

## CHARCUTERIE

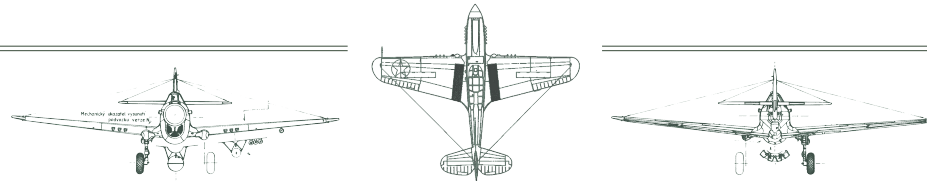
COPPA.....	\$14
BRESAOLA.....	\$16
SAUCISSON SEC.....	\$14
SERANNO HAM.....	\$16
CHEF'S SELECTION 3 MEATS.....	\$36

## FROMAGE

CHEDDAR.....	\$13
LINGOT D'ARGENTAL.....	\$14
FOURME D'AMBERT BLUE.....	\$14
MANCHEGO.....	\$14
CHEF'S SELECTION 3 CHEESE.....	\$36

## HORS D'OEUVRES

APPELLATION ROCK OYSTERS	
WITH MIGNONETTE, LEMON .....	\$6.50EA
WITH OSCIETRA CAVIAR .....	\$14.50EA
SOURDOUGH, CONFIT GARLIC, WHIPPED HERB BUTTER .....	\$5.50PP
MARINATED OLIVES .....	\$9
DUCK LIVER PATE, CORNICHONS, TAWNY PORT JELLY.....	\$20
SCALLOP CRUDO, BLINI, HORSERADISH CREAM, OSCIETRA CAVIAR.....	\$14EA
HIRAMASA KINGFISH CRUDO, WITLOF, ESCHALLOT, CHARD-HONEY.....	\$33
BLACK TRUFFLE CRISPY BRIE, CHERRY TOMATO, BALSAMIC .....	\$24
STEAK TARTARE, FRITES.....	\$32



## PLAT PRINCIPAL

MOULES MARINIERE, WHITE WINE, PARSLEY, FRITES.....	\$28
RED SNAPPER, BISQUE, JERUSALEM ARTICHOKE.....	\$59
STEAK SANDWICH, GRUYERE, ONION JAM, PICKLES.....	\$28
CROQUE MONSIEUR, BLACK TRUFFLE, GRUYERE.....	\$26
ANGUS SIRLOIN STEAK FRITES.....	\$59

## ACCOMPAGNEMENT

LETTUCE, LEMON DRESSING	FRITES	BROCCOLINI, GARLIC BUTTER	CAULIFLOWER GRATIN
\$14	\$12	\$14	\$23

## FRUITS DE MER- \$85PP

MIN 2 POEPL

APPELLATION ROCK OYSTERS
SCALLOP CRUDO BLINI, CAVIAR
KINGFISH CRUDO
MOULES MARINIERE
RED SNAPPER
FRITES

## DESSERT

CHOCOLATE GRAACHE TART.....	\$16
LEMON CURD, PASSIONFRUIT MANDARIN COULIS	
RED WINE POACHED PEAR.....	\$16
MACADAMIA, VANILLA CREME FRAICHE	
DESSERT WINE (90ML)	
DOMINIQUE PORTET.....	\$11
SAUVIGNON	
VINCENTINI AGOSTINO.....	\$16
SOAVE	

Banquets required for 7+, reduction in numbers may be charged. Groups of 7+, incur a 10% discretionary service fee & 15% surcharge for public holidays.  
1.4% for visa & mastercard / 1.8% for amex.  
Kittyhawk takes all efforts to accomodate all dietary needs however we can not guarantee that food will be allergen free.