

# *Dinner Menu*



**KARINYAS**

RESTAURANT & WINE BAR

# Entrées

## NDJUA MARINATED SEARED SCALLOPS

XO-marinated scallops with sweet corn purée, fresh seaweed, prosciutto crisp, charred corn, and white soy yuzu.

**\$38**

## PAN-FRIED QUAIL

Szechuan-marinated quail with sautéed kale, a medley of mushrooms, charred pencil leek, shallots, crispy leek, and tamarind honey glaze.

**\$32**

## FREMANTLE OCTOPUS

Red wine chimichurri, white bean purée, sorrel, and lemon.

**\$32**

## QUINOA AND AVOCADO

Orange-infused quinoa with avocado mash, edamame, semi-dried tomatoes, heirloom tomatoes, marinated baby beetroot, and ponzu nashi pear.

**\$29**

**ADD PRAWNS | \$14**

**ADD GRILLED CHICKEN | \$8**



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# Mains

## BEEF TENDERLOIN

Confit Kipfler potato, sesame mousse, watercress, quinoa puff, and house-made red wine jus.

**\$58**

## LAMB BACK STRAP

Eschalot, puffed wild rice, mint, chopped parsley, red onion, pomegranate, and Pedro jus.

*Served medium rare.*

**\$37**

## HONEY SOY CONFIT DUCK MARYLAND

Spiced taro purée, sautéed baby spinach, bok choy, capsicum, coriander, and five-spice duck sauce.

**\$32**

## BUTTERNUT PUMPKIN RISOTTO \*Option available

Roasted butternut pumpkin purée, squash, sage crisps, and grated Parmesan cheese.

**\$31**

## LOBSTER LINGUINI

Marinated lobster meat in a white sauce with crème fraîche, spinach, onion, baby capers, and dill.

**\$42**



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# Shared Menu

## MARKET FISH

Market whole fish served with chef's side selection for 2.

*Limited stock.*

## MARKET PRICE

**(PLEASE ASK STAFF FOR PRICE)**

## 1KG WAGYU RIB EYE ON THE BONE \*Option available

Served with potatoes and salad.

**\$159**

## PERI PERI WHOLE CHICKEN

800g - 900g butterflied chicken marinated for 24 hours in house-made Peri Peri paste with capsicum, red chili, garlic, and spices. Served with chips and salad.

**\$75**



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# Desserts

## 75% CHOCOLATE FONDANT

Salted caramel sauce, mandarin coulis, orange segments, and lemon sorbet.

*Cooked fresh daily.*

**\$19**

## HOMEMADE APPLE TART

Apricot purée, berries, pomegranate, mandarin segment, and salted caramel ice cream.

**\$19**

## KAFFIR LIME CHEESECAKE

Berry coulis, dehydrated limes, and lemon balms.

**\$19**

## SELECTION OF ARTISAN CHEESES

Quince paste, dried fruit, and lavosh.

**\$32**



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# Set Menu

2 COURSES | \$79

3 COURSES | \$89

## Entrées

### BAKED SALMON

Szechuan pickled vegetables, and smoked soy mayo.

### TIAN PRAWNS

Avocado, crème fraîche, and caviar.

### BEEF TATAKI

Miso mayo, ponzu, sesame nori, and smoked salt.

### BEETROOT TARTARE

Goat's cheese, lemon myrtle aioli, and sliced bread.

## Mains

### GRAIN-FED BEEF TENDERLOIN

Potato galette, rainbow chard, and jus.

### PAN-SEARED CHICKEN SUPREME

Creamed corn, spinach, chicken jus, and baby herbs.

### GRILLED PORK CUTLET

Eggplant, green apple, onion, crushed chat potatoes, and jus.

### GRILLED BARRAMUNDI

Potato smash, corn & bell pepper salsa, and béarnaise sauce.

### BROCCOLINI & ASPARAGUS RISOTTO

Charred broccolini, asparagus, parmesan cheese, and baby herbs.

## Desserts

### PANNA COTTA OF THE WEEK

Chef's selection of flavour, berry compote, and vanilla ice cream.

### BANOFFEE PIE

Four-hour slow-cooked condensed milk, Chantilly cream, and vanilla ice cream.

### RICH CHOCOLATE BROWNIE

Fresh berries, dollop cream, and vanilla ice cream.

### DOUBLE BRIE

Honeycomb, quince, and lavosh.

# Kids Menu

## CHEESEBURGER

Served with chips.

**\$17**

## CHICKEN NUGGETS

Served with chips.

**\$17**

## TEMPURA BATTERED FISH

Served with chips.

**\$17**

## CHEESE PIZZA

Napolitana sauce and mozzarella.

**\$17**

Available for kids 12 years and under  
ALL KIDS MEALS INCLUDE A SOFT DRINK AND ICE CREAM



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# Beverages

## CLASSIC COCKTAILS

<b>Espresso Martini</b>	\$20
Vodka   Coffee Liqueur   Espresso	
<b>Margarita: Peach, Lychee, Spicy, Coconut</b>	\$20
Tequila   Triple Sec   Lime	
<b>Cosmopolitan</b>	\$20
Vodka   Triple Sec   Cranberry Juice   Lime	
<b>Toblerone</b>	\$20
Baileys   Frangelico   Coffee Liqueur   Milk	
<b>Aperol Spritz</b>	\$20
Aperol   Prosecco   Soda	
<b>French Martini</b>	\$20
Vodka   Raspberry Liqueur   Pineapple Juice	
<b>Long Island Iced Tea</b>	\$22
Gin   Vodka   White Rum   Tequila   Triple Sec   Lemon   Coca Cola	

## SIGNATURE COCKTAIL

<b>Blueberry Gin Cosmo</b>	\$22
Pink Gin   Triple Sec   Blueberry Syrup   Lemon	
<b>Bailey's &amp; Popcorn</b>	\$24
Bailey's   Butterscotch Schnapps   Popcorn Syrup   Milk	
<b>Going Green</b>	\$22
Spiced Rum   Lime   Sugar   Blue Curacao   Pineapple Juice	
<b>Strawberry Vanilla Kiss</b>	\$22
Strawberry Gin   Liquor 43   Lime	
<b>Salted Caramel Espresso Martini</b>	\$22
Vodka   Coffee Liqueur   Espresso   Salted Caramel	
<b>Whiskey Bunker</b>	\$24
Jack Daniels   Triple Sec   Lemon Juice Sugar Syrup   Soda Water	





## WINES

	150ML	250ML	BOTTLE
<b>SPARKLING WINE &amp; CHAMPAGNE</b>			
Mio Cappello Prosecco, King Valley VIC			\$50
Yves Premium Cuvée, Yarra Valley VIC			\$55
La Gioiosa Asolo Prosecco, Veneto IT			\$68
Piper-Heidsieck Brut Cuvée, Reims FR			\$150
Bancroft Brut, Riverina NSW	\$10		\$35
Dal Zotto Prosecco, King Valley VIC	\$14		\$61
<b>WHITE WINE</b>			
Ara Single Estate Chardonnay, Marlborough NZ			\$55
Santi Pinot Grigio, Italy	\$13	\$19	\$55
Cape Mentelle Marmaduke Sauvignon Blanc Semillon, Margaret River WA			\$62
Pikorua Sauvignon Blanc, Marlborough NZ	\$12	\$16	\$45
Cherubino Riesling, Porongurup WA			\$84
Bimbadgen Growers Chardonnay, Hunter Valley NSW	\$13	\$20	\$60
Pocketwatch Pinot Gris, Central Ranges NSW			\$45
Bancroft Chardonnay, Riverina NSW	\$10	\$13	\$35
Bancroft Semillon Sauvignon Blanc, Riverina NSW	\$10	\$13	\$35
<b>ROSÉ &amp; MOSCATO</b>			
Fiore Moscato, Australia	\$9	\$13	\$36
Wildflower Rosé, Western Australia			\$40
Abbotts & Delaunay Rosé Grenache, Pays d'Oc FR	\$13	\$20	\$54



## WINES

	150ML	250ML	BOTTLE
<b>RED WINES</b>			
Robert Oatley Signature Shiraz, McLaren Vale SA	\$13	\$20	\$53
Robert Oatley Signature Cabernet Sauvignon, Margaret River WA	\$13	\$20	\$53
Hinton's Hundred Cabernet Sauvignon, Coonawarra SA			\$36
Quilty & Gransden Merlot, Orange NSW	\$12	\$16	\$48
Abbotts & Delaunay Syrah, Pay d'Oc FR	\$13	\$20	\$54
Alte Pinot Noir, Orange NSW			\$48
Robert Oatley Signature Pinot Noir, Victoria	\$13	\$20	\$53
Hancock & Hancock Tempranillo, McLaren Vale SA			\$54
Four in Hand Shiraz, Barossa SA			\$60
Bancroft Cabernet Merlot, Riverina NSW	\$11	\$13	\$35
Bancroft Shiraz Cabernet, Riverina NSW	\$11	\$13	\$35
<b>ZERO ALCOHOL WINE</b>			
Giesen Zero Sauvignon Blanc, Marlborough NZ	\$12	\$16	\$47
Giesen Zero Merlot, Marlborough NZ	\$12	\$16	\$47



## LOCAL BEERS

### BAY RD BREWING (SEASONAL SELECTIONS)

CAN

Motorboat Pale Ale	\$10
Wave Runner XPA	\$10
Gossy Good Times Hazy Pale	\$11
Pacific Daze Hazy Pale Ale	\$11
Passionfruit Pool Party Sour Ale (Spring/Summer)	\$11
Siren's Tears West Coast IPA	\$11
The Dude Imperial Milk Stout (Autumn/Winter)	\$11
Monsoon Monster NEIPA	\$12

### SYDNEY BREWERY

BOTTLE

The Original Cider	\$9
Pilsner	\$9
Lager	\$9
Pale Ale	\$9

### SIX STRING BREWING

CAN

Coastie Lager	\$9
On Tour Mid Strength	\$9
Tropical Pale Ale	\$9
Dark Red IPA	\$10



## BEERS

### BOTTLED

Hahn Premium Light	\$8
Heineken Zero	\$8
Iron Jack Mid Strength	\$8
James Boags Premium	\$10
Byron Bay Lager	\$9
Heineken	\$10
Great Northern Super Crisp	\$10
XXXX Summer Bright	\$10

### BOTTLE

### ON TAP

Sydney Brewery 3 Putt Mid Strength	\$8
Toohey's New	\$9
Hahn Superdry	\$9
Sydney Brewery Dark Lager	\$9
Furphy	\$10
James Squire 150 Lashes	\$10
James Squire Ginger Beer	\$14

### GLASS

### CIDER

5 Seeds Cloudy Cider	\$10
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### BOTTLE



## **SPIRITS**

### **GIN**

### **GLASS**

Beefeater London Dry	\$11
Settler's Pink Gin	\$12
Brookie's Slow Gin	\$12
Hendricks Gin	\$14

### **WHISKEY & BOURBON**

Southern Comfort	\$10
Grant's Scotch	\$11
Jim Beam	\$11
Canadian Club	\$12
Jack Daniel's	\$12
Jameson	\$12
Starward Two Fold	\$13
Maker's Mark	\$13
Wild Turkey	\$13
The Gospel Solera Rye	\$14
Glenfiddich 12yr	\$15
Talisker 10yr	\$19
Macallan 12yr	\$20

### **VODKA**

Smirnoff Red	\$11
Grey Goose	\$14

### **COGNAC & BRANDY**

Chateau Tundra	\$11
Hennessy VS	\$15
Martell VSOP	\$15
Remy Martin XO	\$39



## SPIRITS

### TEQUILA

### GLASS

Espolon Silver	\$11
Espolon Reposado	\$13
1800 Coconut	\$14

### RUM

Bundaberg	\$11
Bacardi Carta Blanca	\$11
Sailor Jerry Spiced Rum	\$11
Kraken Black Spiced Rum	\$12
Goslings Black Seal Rum	\$14
Appleton Estate Signature Blend	\$12

### LIQUEURS

Bailey's	\$10
Cointreau	\$11
Amaretto	\$11
Frangelico	\$11
Licor 43	\$11
Malibu	\$11
Midori	\$11
Tia Maria	\$11
Broken Bean Coffee Liquor	\$12
Drambuie	\$12
DOM Benedictine	\$12
Aperol	\$11



## SOFT DRINKS

### ON TAP

Coca Cola	\$4
Coke Zero	\$4
Sprite	\$4
Lift	\$4
Tonic Water	\$4
Dry Ginger Ale	\$4
Soda Water	\$4

### GLASS

### BOTTLED

Sparkling Water

### SMALL

\$4

### LARGE

\$8

### CANS

Coca Cola  
Coke Zero  
Fanta  
Sprite  
Ginger Beer

### CAN

\$6  
\$6  
\$6  
\$6  
\$6

### JUICE

Apple  
Orange  
Cranberry  
Pineapple

### GLASS

\$4  
\$4  
\$4  
\$4



## TEA & COFFEE

### TEA

### MUG

English Breakfast	\$4
Earl Grey	\$4
Ceylon Green	\$4
Peppermint	\$4
Ceylon Chai	\$4
Chamomile	\$4

### COFFEE

### SMALL

### LARGE

Latte	\$4.5	\$5.5
Cappuccino	\$4.5	\$5.5
Flat White	\$4.5	\$5.5
Mocha	\$4.5	\$5.5
Hot Chocolate	\$4.5	\$5.5
Iced Chocolate		\$6.5
Iced Coffee		\$8.5

### ALTERNATIVE MILKS

Almond	\$0.5
Soy	\$0.5
Oat	\$0.5
Lactose Free	\$0.5

### COFFEE SYRUPS

Vanilla	\$0.5
Caramel	\$0.5
Hazelnut	\$0.5
Butterscotch	\$0.5







# KARINYAS

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## DIETARY KEY



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE



CONTAINS NUTS

## LEAVE US A REVIEW

