

# TINDERBOX KITCHEN

Thursday – Saturday 5pm – 9pm

## DINNER

Sweet corn & saffron arancini, smoky bbq mayo	10
Fried olives filled with feta, aioli	10
Pork nduja and leek croquettes, citrus mayonnaise	10
Duck and cognac pâté, grilled sourdough and mustard fruits preserve	18
Scallop, prawn and fish risotto, lemon and parsley	29
Potato gnocchi with heritage tomatoes, chilli, spinach and herbed ricotta	26
Daily market fish, coconut curry, beans, basmati rice, cucumber and tomato salad,	42
Eye fillet and frites, mustard butter and rocket salad	40
Haloumi-crumbed chicken schnitzel, sweet potato, broccolini, grapes, za'atar, salted lemon	38

## SIDES

Wood-roasted cauliflower, ras el hannout, golden raisins and yoghurt dressing	15
Chips with aioli	11
Mixed leaf salad, beans and chardonnay dressing	12

## PIZZA

<b>MARGHERITA</b> tomato, fior di latte mozzarella, basil	19
<b>DIAVOLA</b> tomato, soppressata salame, black olives, mozzarella, chilli	22
<b>FUNGHI</b> mozzarella, mushrooms, roasted onion, rosemary, truffle	21
<b>TINDERBOX</b> Mooloolaba prawns, zucchini, chilli, fior di latte mozzarella, basil, cherry tomatoes	24
<b>SAN DANIELLE</b> prosciutto, rocket, reggiano parmigiano, fior di latte mozzarella	24
<b>ITALIAN SAUSAGE</b> organic pumpkin, buffalo ricotta, broccoli rapini, pork and fennel sausage	23
<b>SAVOYARDE</b> potato, rosemary, leek, raclette, chilli, lyonnaise onions, scarmoza	23

### \*ONE PAYMENT PER TABLE PLEASE / NO SPLIT BILL

We impose a surcharge of 1.6 % on Visa /MC and 1.8 % on Amex the transaction amount on these credit card products, which is not greater than our cost of acceptance. We do not surcharge Visa / MC debit cards or Cash.

## WINE BY THE GLASS

		GLASS 150ml	LARGE 250ml	CARAFE 375ml
PROSECCO	<b>MATHO D.O.C</b> Veneto ITALY NV	13	-	-
CHAMPAGNE	<b>TAITTINGER</b> CUVEE PRESTIGE Reims FRANCE NV	23	-	-
RIESLING	<b>MADER</b> Alsace FRANCE '19	14	20	32
PINOT GRIGIO	<b>BOLLINI</b> Alto Adige ITALY 2019	14	20	30
SAUVIGNON BLANC	<b>CRAGGY RANGE</b> TE MUNA ROAD VINEYARD Martinborough NEW ZEALAND 2020	16	24	34
CHARDONNAY	<b>VASSE FELIX</b> Margaret River W.AUSTRALIA 2020	18	28	37
ROSÉ	<b>DOMAINE OTT 'BY OTT'</b> Provence FRANCE 2020	17	26	35
PINOT NOIR	<b>QUARTIER BY PORT PHILLIP</b> Mornington Peninsula VICTORIA 2019	16	24	34
TEMPRANILLO	<b>VILLACAMPA ROBLE</b> Ribera del Duero SPAIN 2018	14	20	30
SHIRAZ	<b>IN PRAISE OF SHADOWS</b> McLaren Vale S.AUSTRALIA 2019	18	28	37
BOTRYTIS -DESSERT-	<b>ALLANDALE VIOGNIER</b> Hunter Valley NEW SOUTH WALES 2017	13 <sup>90ML</sup>	-	54 <sup>375ML</sup>

## CHEESE

- with fruit paste, crackers and apple

### Quickes English Cheddar

Devon England – pasteurized cows milk

- crumbly texture, buttery, rich flavour with a caramel finish

### Heidi Farm Raclette

Delorane TASMANIA – pasteurized sheep's milk – SEMI HARD

- intense perfume with mild nutty, milky flavour

### Buche le Dauphin

Rhone-Alpes FRANCE – pasteurized cow's-milk

- double crème with rich buttery flavour and fine silky texture

### Coal River Farm Blue

Coal River Valley TASMANIA – pasteurized cow's-milk

- unique subtle rich blue flavour, creamy texture

one 16, two 21, three 26, four 31

Approximately 40 grams per portion

## DESSERT

Tira misu with poached pear and chocolate brownie ice cream 15

Fine apple tart, James Street honey, mascarpone, vanilla bean ice-cream, crispy almonds 15

## SORBET

mango / blood orange /coconut & Kaffir lime

## ICE-CREAM

pistachio / vanilla / sticky fig / strawberry / dark chocolate

one 3, two 5, three 8, four 10

## POSTPRANDIAL LIBATIONS

*"during or relating to the period after dinner or lunch"*

Dutschke Barossa 10 y.o 'Liquid Amber Topaque'	9 60ml
Dutschke Barossa 10 y.o 'Muscat'	9 60ml
Vedrenne 'Le Figuier' Fig Liqueur	9 60ml
Seppeltsfield 'Para' Grand Tawny Port	9 60ml
Bleasdale 'Fortis et Astutus' 20 y.o Rare Tawny	25 60ml
Amaro Montenegro	8 60ml
Argiolas Liqueur Limone Tremontis	12 60ml