



TAKE AWAY

AVAILABLE TUES-SAT 5PM-9PM



10% OFF PICK-UP

TAPAS

- KADAIFI WRAPPED PRAWNS** 10
lemon myrtle aioli, radish, coriander, 2 per serve
- SPICED CARROT CROQUETTES** 10
green rice flakes, chilli jam, mint oil, 2 per serve (VG; GF)
- JAMON & MANCHEGO CROQUETTES** 14
Jamon (aged ham), manchego cheese, paprika aioli, 4 per serve
- MUSHROOM, PINENUT & SPINACH PARCELS** 12
beetroot aioli, 2 per serve (VG)
- SPICED LAMB CIGARS** 16
mint & lime yoghurt, 2 per serve
- CHORIZO STUFFED CHICKEN WINGS** 14
crispy chicken wings, Chorizo & Pedro Ximenez filling, fennel & cabbage slaw, 2 per serve
- PUMPKIN & ALMOND CHIPS** 10
pumpkin coated in almonds, sticky soy dressing (VG; GF)
- EGGPLANT WITH HARISSA & SHERRY GLAZE** 12
grilled eggplant with Pedro Ximenez & harissa glaze & sesame crisp (VG; GF)
- PATATAS BRAVAS** 12
crispy potato, spicy tomato sauce, garlic aioli (GF; V; VG available)

PAELLA

- SEAFOOD PAELLA** 26
prawns, calamari, mussels & vegetables, rice, homemade fish stock (GF)
- CHICKEN & CHORIZO PAELLA** 26
chicken, chorizo & beans, rice homemade chicken stock (GF)
- VEGETABLE PAELLA** 22
capsicum, beans & vegetables, rice, homemade vegetable stock (VG; GF)

MAINS

- SWEET POTATO & SOY RICOTTA CAKES** 22
beetroot bechamel, grilled red onion, hazelnut & orange crumb (VG; GF)
- BAKED CAULIFLOWER STEAK** 22
turmeric, ginger, garlic, chilli, almonds, quinoa & herb salad (VG; GF)
- CRISPY FREERANGE PORK BELLY WITH CHORIZO SAUCE** 26
paprika, garlic, parsley, pickled shallots, orange
- LAMB SHANK PIE** 22
whole braised lamb shank with speck, onions and vegetables
- SLOW COOKED LAMB SHOULDER** 70
(shared 2 people) 24 hour braised lamb shoulder, sesame yoghurt, spinach, mint & pine nut salad, housemade flatbread, crispy potatoes

SIDES

- TWICE COOKED CRISPY POTATOES** (V; GF) 8
- SPICED ROASTED PUMPKIN** sesame yogurt (GF; V) 8
- GREEN BEANS** romesco dressing (VG; GF) 8

DESSERTS

- APPLE TARTE TATIN** 14
- CHOCOLATE ROYAL** 14
- RUBY CHOCOLATE PARFAIT** 14
- MANGO & COCONUT SEMIFREDDO** 14
- DESSERT BOXES (see website)**
- | | | |
|--|--------------|----|
| MACARONS | 2 x macarons | 6 |
| salted caramel, ruby chocolate, mixed berry, | 4 x macarons | 12 |
| passionfruit, vanilla, coffee | 6 x macarons | 16 |

VISIT WWW.GOURMETKITCHEN.MELBOURNE/TAKE-AWAY/
CALL 9375 7000 FOR PICK-UP - DELIVERY THROUGH UBER EATS



DRINKS

AVAILABLE WITH ANY
FOOD ORDER



SPARKLING

Tobacco Road Prosecco 20
King Valley, Vic

Rob Dolan Blanc de Blancs 25
Yarra Valley, Vic

WHITE

Montevecchio 'Bianco' Vermentino/Fiano 23
Heathcote, Vic

Cape Schanck Pinot Grigio 25
SE Australia

Starborough Sauvignon Blanc 24
Marlborough, NZ

Seppelt 'The Drives' Chardonnay 20
Henty, Vic

ROSÉ

Deep Woods Harmony Rose 24
Margaret River, WA

RED

Bellvale Estate Pinot Noir 25
Grampians, Vic

Henriette Tempranillo 25
Heathcote, Vic

Ulisse Montepulciano d'Abruzzo 23
Abruzzo, Italy

Seppelt 'The Drives' Shiraz 20
Heathcote, Vic

BEER & CIDER (6 pack x 330ml)

Moon Dog Lager 24

Moon Dog Mack Daddy Dark Ale 24

Moon Dog Old Mate Pale Ale 24

Three Oaks Apple Cider 18

Alcohol can only be ordered with food. Limits are:

- two 750ml bottles of wine, or
- two six packs of beer or cider, or
- one 750ml bottle of wine and one six pack of beer or cider

DRINKS AVAILABLE WITH PICK-UP ORDERS