

Black Ant Gourmet

BLACK ANT GOURMET @ KIN KIN GENERAL STORE MENU

Note: Menu changes occur to reflect seasonal produce and availability

BREAKFAST 7.30 – 10.30am

Buttermilk pancakes **\$15**
Caramelised banana, honey coconut crisps and coconut icecream
Berry duo and vanilla icecream
Canadian maple and bacon

Grilled bacon and eggs your way – fried, poached, scrambled **\$18**
With slow roasted tomatoes and Vienna sourdough toast

Chilli navy beans
Kenilworth tast, poached egg, bacon crumble and crusty baguette with butter **\$18**

Mushroom medley **\$19**
Oyster and field mushroom with goats cheese, green pea pancake
and crispy enoki

Smashed avocado on bruschetta
With beetroot relish, persian fetta and balsamic jus

Bunya Grove scrambled eggs with Kenilworth tasty cheese **\$18**
Toasted Vienna loaf and tomato relish

French omelette **\$21**
Kenilworth cheese, roast baby tomatoes, bacon lardons, spinach and
tomato relish

Eggs benedict on baked butter croissant **\$21**
(Ham, bacon, mushroom or salmon)
Spinach, poached eggs and traditional hollandaise sauce

Extras

Smashed avo	\$3	Slice of bacon	\$4	Egg	
\$3					
Mushrooms	\$3	Slice of sourdough	\$2	Hollandaise	\$3
Roast tomatoes	\$2	Tomato relish	\$1.5	Salmon	\$6
Hash brown	\$2	Beef sausage	\$5		

LUNCH 11.00am – 3.00pm

SHARE STARTERS

Bruschetta of the day	\$18
With garlic toasted slices of sourdough topped with fresh salsa	
Panko poppy crumbed double cream brie	\$18
With onion jam, tomato relish, apple walnut salad and croutons	
Mushroom arancini (4)	\$16
With parmesan cheese, pine nuts and house made tomato relish	
Calamari fingers and sweet potato chips in aromatic spices	\$16
With zesty kaffir lime mayo	

MAINS

Iron bark smoked beef brisket burger	\$22
Salad, beetroot relish, onion rings, charcoal bun. Kenilworth cheese and chipotle mayo on the side	
ADD: Bacon and egg \$5 Beer battered fries \$4	
Lemongrass and ginger panko crusted calamari salad	\$24
Asian slaw, pickled ginger, papaya, nam jim and side of kaffir lime mayo	
ADD: Furikake fries with wasabi mayo \$4	
Curry of the day	\$22
Jasmine rice, side of harissa chill and yoghurt	
ADD: Garlic roti \$3 Poppadums \$2	
Falafel salad – vegetarian	\$19
Roast capsicum, cucumber, baby tomatoes, crispy chickpeas, fried eggplant and falafels with hummus, tomato jam and yoghurt dressing	
Cesar salad	\$21
Bacon lardons, shaved parmesan, garlic croutons, cos lettuce, ceasar dressing and poached egg	
ADD: Smoked salmon \$5 Smoked chicken \$4	
Panko calamari \$6 Avocado \$3	
Ploughman's lunch	\$20
Selection of cold meats, pickles and cheeses with a crusty roll, sliced ham, smoked chicken, beef brisket, Kenilworth tasty brie, tomato relish and mango chutney	
House made pie of the day	\$19
With coleslaw, beer battered fries and smoked paprika aioli	

SIDES

Garden avocado salad for 2 – with balsamic dressing	\$8
Mardi gras slaw for 2 – with CBM zesty herb dressing and crispy fried onions	\$8
Crispy beer battered chips for 2 – with aioli	\$8
Crispy onion rings for 2 – with chipotle mayonnaise	\$8
Sweet potato chips for 2 – with smoked paprika mayo	\$9
Furikake fries for 2 – with wasabi mayo	\$9

TODAY'S SPECIALS

Daily specials subject to change and seasonal

Chicken liver pate	\$20
With crusty baby French stick, petite garden salad, balsamic dressing and garlic croutons	
Crispy Thai spiced pork belly bites	\$24
With rice noodle Asian greens salad, fresh lime, sweet chilli herb dressing and chilli jam on the side	
Pulled Indian lamb roti stack	\$26
With korma coconut sauce, spinach, side of chilli and a yoghurt drizzle	
Cajun salmon fillet	\$29
With Mediterranean cous cous, olives and capers, capsicum and herbs, grilled artichoke hearts, lemon dressing and tomato relish	
Japanese mushroom trilogy	\$24
With tempura field mushroom, wild rice mushroom risotto, fried enoki crisps and a ginger garlic soy drizzle	
Wagyu beef sausages	\$26
With creamy mash potato, mustard cream sauce	
Grilled rib fillet	\$36
With fried potatoes, roasted spiced asparagus and a smoked garlic pepper cream sauce	
Sweet finish – trio of petit fours plate for 2	\$15
Finger lime curd tarlettes, Noosa Black mocha dark chocolate balls and caramel macadamia lemon myrtle squares	

SWEET TEMPTATIONS

Finger lime curd crispy wonton stack	\$14
Lemon myrtle dust, native spiced lilly pillly coulis and vanilla beach icecream	
Hot pink lady apple crumble pie	\$15
Coconut icecream and rhubarb compote	
Hot churros waffle stack	\$15
Sweet cinnamon dusted waffles, dark chocolates ganache and vanilla icecream	
Warm sticky date pudding	\$15
Caramel icecream, candied walnuts and butter scotch schnapps sauce	
Passionfruit butter crepes with candied kaffir lime GF	
White chocolate drizzle, whipped ream and toasted candied coconut	\$14
Trio of house made 'choc lovers' icecreams on an oreo biscuit crumb	\$13
Vanilla bean white chocolate, Dutch chocolate and coffee mocha drizzle	
Affogato	
Two scoops of vanilla icecream with a double shot of coffee	\$9
Add a shot of butterscotch schnapps, bailey, frangelico, rum, whisky, brandy	\$8

KIDS' MEALS

Fish and chips with salad	\$12
Ham cheese quiche with chips and salad	\$12
Cheeseburger with chips	\$12
Crumbed chicken strips with chips and salad	\$12

FRIDAY NIGHTS 5.30-9pm GOURMET PIZZAS

Dine in and takeaway – phone 07 5485 4177

Gluten-free bases add \$3

Extras add \$2 each

Garlic pizza bread	\$10
Margarita pizza Roast zucchini, pesto, eggplant, capsicum, olives, mushrooms, oven dried tomatoes and mozzarella	\$16
Hawaiian pizza Rich tomato sauce, double smoked ham, pineapple and cheese	\$18
Pepperoni pizza Rich tomato sauce, pepperoni, salami and olives, and mozzarella cheese	\$18
Mediterranean vegetable pizza Roast zucchini, pesto, eggplant, capsicum, olives, mushrooms, oven dried tomatoes and mozzarella	\$19
Supreme pizza Rich tomato sauce, salami, pepperoni, capsicum, beef, mushroom, red onion, olives and mozzarella cheese	\$19
Smoked beef brisket pizza Bacon, beef mince, smoked beef brisket, bourbon BBQ sauce, red onion and three cheeses	\$19
Indonesian satay chicken pizza Diced chicken, capsicum, red onion, shallots, peanuts, satay sauce and cheese	\$19
Garlic prawn pizza Creamy garlic base, prawns, spinach and parsley	\$22

SUNDAY BUFFET LUNCH 11am-3pm

**Two meats and all potatoes, salads, dinner rolls, sides and condiments
\$28pp**

Three meats and all potatoes, salads, dinner rolls, sides and condiments \$34pp

Vegetarian \$24pp

Children under 12 \$16pp

MEATS – CHOOSE 2 OR 3

Smoky beef brisket
Pork belly with apple sauce
Korma lamb riblets
Thai green curry coconut chicken
Pulled pork shoulder
Buffalo chicken wings

* Plus whole roast baby potatoes in garlic butter and rosemary

SELF-SERVE SALADS

Potato tartare salad with dill mayonnaise
Pesto pasta salad with sundried tomatoes, roast capsicum, olives and capers
Ceasar salad with shaved parmesan, bacon lardons and garlic croutons
Mardi gras slaw with mild chilli, lime and basil mayo and crispy shallots
Wild rice, mushroom and Asian greens with sesame soy dressing
Garden greens salad with balsamic dijon dressing, avocado and roast pumpkin seeds
Korma sweet roast potato spinach salad with crispy chickpeas, mescaline and zesty lemon dressing

Buffet includes: dinner rolls, butter, gravy, sour cream, harissa chilli, bourbon BBQ sauce, tomato relish and apple sauce

While we allow self-serving of salads, please do not be wasteful. Please only serve what you plan to consume, no meal sharing and sorry, no taking home leftovers.

BEVERAGES

HOT DRINKS

Coffee – Black Ant fairtrade or Noosa Black coffee

Latte – Chai, tumeric, matcha

Tea – Kin Kin tea

Babyccino

COLD DRINKS

Soft drinks

Juice

Iced drinks

Kombucha on tap

Smoothies

Milkshakes

ALCOHOLIC DRINKS

House white

House red

Local beers on tap

Bottled beer

Cocktails

Sparkling wine by the bottle

White wine by the bottle

Red wine by the bottle