

Raw Kitchen

BAR

At Raw Kitchen Bar, we celebrate the realness & rawness of being present while enjoying beautiful food, cold drinks & engaging conversation.
Relax & kick back!

Get us on the gram' @rawkitchenbar



ALL PRICES ARE SUBJECT TO SERVICE CHARGE AND GST

DINNER

thurs - sun from 5.30pm - 10.30pm

A LITTLE SOMETHING

Raw Salmon Laab *	17
mint, chilli flakes, shoyu, toasted rice	
Herbal Tuna Tartare *	19
Thai herbal sauce, perilla leaves, puffed rice	
Greek Honey Burrata ⑥	25
heirloom tomatoes, horseradish, hazelnuts, dill oil <i>add sourdough +4</i>	
Pad Krapao Croquettes	8
stir fried chicken, thai basil vinaigrette	
Prawn Toasties	10
homemade prawn paste, tobiko, ginger lime dressing	
Toasted Sourdough ①	11
habanero eggplant relish, Papa's Grove olive oil	
Cauliflower Tacos ①	16
dukkah, soy crème, fried garlic, jalapeño, purple slaw, black sesame & corn tortilla	

FOR THE TABLE

Truffle Cavatelli ①	26
plant-based cheese sauce, grilled mushroom, summer truffle	
White Ragu Rigatoni *	28
white pork ragu, tamarind butter, basil, pork crackling	
Crab Meat Fettucine *	32
uni tomalley bisque, ikura	
Miso Jerk Chicken *	25
24 hours brined halved bird, pineapple sriracha, pickled fennel	
Balsamic Duck Leg	27
crushed potato leeks, parmesan cheese, chives	
Warung Pork Ribs *	27
balinese bbq glaze, pickled cauliflower, lime	
Westholme Wagyu Rump Steak	54
mushroom fricasee, natural jus, macadamia	
Cured Ocean Trout *	39
café de Paris sauce, orange, curry leaves, hazelnuts	
Black Mamba * 🍴	28
squid ink fried rice, tiger prawns, fermented chilli sambal	

ON THE SIDE

Thick Cut Fries ②	10
kimchi aioli, wakame peppercorn salt	
Brussels Sprouts ①	14
tamarind dressing, crispy shallots rice crisps, chillies, mint	
Grilled Broccoli ①	12
cashew ricotta, orange, puffed buckwheat	

SWEETS

Lemon Tres Leches ^{ve} lemon curd, meringue, thyme feuilletine, mint	14
Rum Berry Tart * ^{ve} fresh berries, almond paste, rum cream	17
RKB Sundae ^{ve} melon sorbet, vegan brownie, pecan crumble	13

TAKE ME HOME

BOTTLED SAUCES

Fermented Chilli Sambal

shallot, garlic, ginger, galangal, turmeric, lemongrass, lime leaf,
shrimp paste, fermented chillies, white wine vinegar,
candlenut, sugar

-
\$10.70

Tropical Sriracha

rice vinegar, garlic, ginger, red chilli padi, habanero pepper, sugar,
kosher salt, shallot, pineapple

-
\$8.60

WINE

GLS / BTL

SPARKLING

Botter Prosecco	16 / 75
<i>Veneto, Italy</i>	
DeBortoli, Emeri Pink Moscato	16 / 75
Strawberry & musk. <i>Northern Heathcote, Australia</i>	
Legras & Haas, Champagne	138
Fleshy mirabelle plum, intense, rich & creamy. <i>Chouilly, France</i>	
BK Wines Petillant Natural Chardonnay	98
Biscuit & flowery notes with a foamy mousse. <i>Adelaide Hills, Australia</i>	

WHITE WINE

Xanadu Circa 77 Chardonnay	16 / 75
<i>Margaret River, Australia</i>	
Le Monde Sauvignon Blanc	18 / 85
<i>Friuli, Italy</i>	
Forjas del Salnes Leirana 2019	90
Zippy, citrusy and aromatic. <i>Rias Baixas, Spain</i>	
Domaine Saint Cyr-Galoche Beaujolais	98
Nectarines, butter, lemon zest & roasted almonds. <i>Beaujolais, France</i>	
Domaine Gerard Boulay Sancerre 2019	110
Aromatic, citrus, mineral & crisp. <i>Loire Valley, France</i>	

ROSÉ WINE

Mathilde Chapoutier Duche D'Uzes	16 / 75
<i>Rhone Valley, France</i>	

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ORANGE WINE

The Hermit Ram, Sauvignon Blanc, 2021 95
Herbaceous, saline & yellow plums.
North Canterbury, New Zealand

RED WINE

Xanadu Circa 77 Cabernet Sauvignon 16 / 75
Margaret River, Australia

Tenimenti Mancini 'Podere Della
Filandra' Chianti 18 / 85
Tuscany, Italy

Luigi Bosca Finca La Linda Old Vines Malbec 88
Deep ruby with aromas of chocolate,
herbs, prune, honey & nuts.
Mendoza, Argentina

Crazy by Nature Cosmo Red, 2018 96
Dark leather, black pepper, mint, chocolate & asian spice.
Gisborne, New Zealand

Anne-Sophie Dubois Fleurie "l'Alchimiste" 2018 100
Red fruits, plum & floral notes.
Beaujolais, France

Matahiwi Estate, Pinot Noir, 2019 103
Red berry, dark plum, cherries, fresh hay & savoury oak.
Wairarapa, New Zealand

Chateau Ste Anne Cote De Provence 108
Red fruits & coffee.
Provence, France

**BOTTOMLESS
TIPPLES**

AVAILABLE ON SAT & SUN: 11.30AM - 4.00PM

G&T, APEROL SPRITZ, HOUSE WINE, PROSECO, BOTTLED BEER

FREE FLOW \$48++ PER PERSON FOR 90 MINS

DRINKS

BEER

Blasta Chainbreaker	18
Rocky Ridge Pilsner	17
4 Pines Pacific Ale bottle / bucket of 5	14 / 65

SPIRITS

410 Tried & True Vodka	16
Widges Gin	16
Plantation Original Dark Rum	16
Arquitecto Blanco Tequila	16
Mackintosh Blended Malt Whisky	16
Botanist Islay Dry Gin	19
Codigo Tequila	19
RockPool Small Batch Rum	19
Del Maguey Vida Mezcal	19
Nikka Whisky From the Barrel	23

BOTTLED COCKTAILS

He whisky, pandan, lime	19
She vodka, dark rum, mulberry, raspberry shrub	19
They vodka, sour plum, Benedictine DOM	19

HOUSE COCKTAILS

RKB Jungle Juice red wine sangria, orange, lime, guava, rum	21
Kampong Ginger Refresher gin, ginger shrub, grapefruit soda	21
Death by Bubbles blood orange reduction, sparkling prosecco	21
Rockpool Pineapple Express pineapple rum, mint, burnt pineapple, soda	21
The Fern gin, lime, celery juice, absinthe, saler's gentiane	21
V&T vermouth, yuzu tonic, lairds applejack, candied apples	21
Khun Mary 🍷 mezcal, tom yum reduction, calamansi	21

ALL-DAY HAPPY HOUR

· EVERY THURSDAY · HOUSE POUR SPIRITS · BEERS · HOUSE WINES ·

NON-ALCOHOLIC

Sodas	5
coke / sprite / ginger ale / soda / tonic	
Riverside Ice Tea	8
oolong tea with orange, lime, lemon	
Nordaq Sparkling / Still Water	1
per person	
East Imperial Grapefruit Soda	7
Fresh Juice	8
choice of orange or watermelon	

COFFEE

Espresso	4
Long Black	4.50
Flat White	5.50
Latte / Cappucino	5.50

ADD-ONS

EXTRA SHOT +1 | ICED +1 | OAT MILK +1

