

DINNER MENU

Starter

Garlic Butter Brioche
with Chive Crème fraiche
\$12.00



Flat Bread with Hummus,
Kiz Guzeli (Beet dip)
Sumac onion and pickles
\$15.00



Warm Olives with
charred peppers and
fetta
\$15.00



Small Plate

Tuna Carpaccio,
Macadamia Curd,
compressed strawberry,
fried capers, Herb Oil
\$30.00



Chicken wings marinated
South Indian style, Fresh
Salad, Chive sour cream
\$22.00



Pork Belly Bao, Chinese
Soy Braise, Sweet and
spicy cabbage slaw, fried
shallots
\$22.00



Miso Gnocchi, Wild
Mushrooms, Wilted
Spinach, Pecorino
\$30.00



Tempura prawns,
Siracha Mayonnaise,
fresh watercress
salad
\$35.00



Lamb skewers, Himalayan
spice, Labneh, Tangy
Tomato salsa
\$35.00



Large/Share Plate

Wagyu Striploin MBS9+,
Chimichurri, Potato
fondants
\$110.00



Escalope of Salmon,
Baby vegetables, Saffron
Beurre Blanc
\$50.00



Cauliflower Steak, Kiz
Guzeli, Moroccan
Lemon Butter Sauce,
Fried capers
\$40.00



Dessert

Cinnamon Crème Brulee
with seasonal fruits
\$16.00



Chocolate Cremieux,
macadamia crumble,
honey and lime gel
\$16.00



KLOUD 99

CAFE | COCKTAIL BAR
A TASTE OF CLASS