

# KILLA: PINDAN TO PLATE

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## ACT 1

### **OYSTER + SAMPHIRE + FINGERLIME**

Freshly shucked oyster w/ wood roasted samphire and salt bush dressing & fingerlime pearls.

### **KIDNEY + HEART + SOY SKEWER**

Thinly sliced beef heart and kidney marinated in tare sauce (soy, mirin, sake, sugar) wood fire grilled, finished with sesame seeds and chives.

### **SMOKED BRISKET PASTRAMI**

Smoked brisket pastrami thinly sliced, finished with olive oil and mustard spiked with boab powder.

### **PAIRING - ARGYLE PINK GIN SPRITZ**

Hoochery Argyle Pink Gin, wild mango, native white currant, native lemon grass, boab leaves, native blood root, Madfish prosecco, grapefruit, mint.

**BUY NON-PAIRED DRINKS FROM THE FOYER BAR**

# ACT 2

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## **CAMP OVEN OXTAIL STEW**

Slow braised oxtail with carrots and shallots, finished with a red wine and thyme sauce.

## **BONE MARROW DIPPING BREAD**

48 hour fermented garlic and bone marrow flat bread, glazed with smoked beef tallow.

[Contains gluten]

## **CHAD'S FAMOUS BALACHAN**

Fermented spicy household secret sauce of the Kimberley.

## **PAIRING - BROOMETIME DARK N STORMY**

Matso's Ginger, Hoochery 5 Rivers Tropical Spice Rum, Ord Valley mango, boab nut, lime, chilli, bush spice, mint.

# ACT 3

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## **BEEF RIB + BEEF CAP + WILD GARLIC**

24 hour slow cooked beef ribs finished on the wood fire and glazed with wild mushroom jus. Beef striploin cap grilled medium rare roasted whole and sliced. Wild garlic shoots grilled in the embers.

## **WOOD FIRED CRAB + CHILLI**

Crabs roasted over coals and finished baked in a chilli tomato sauce.

## **MIXED LEAF + STRAWBERRY GUM**

Baby gem cos and radicchio salad dressed with a burnt palm sugar, sherry vinegar and strawberry gum dressing.

## **BEEF DRIPPING RICE**

Rice cooked in beef stock and finished with crispy beef bacon pieces and smoked beef tallow.

## **PAIRING - MON TOUT 'KIND ANIMALS**

Lo-Fi Grenache, Syrah, Pinto Noir (chilled).

## **PAIRING - SPINIFEX AUSTRALIAN STOUT**

Native roasted wattle seed.

# ACT 4

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## WILD HONEY + MACADAMIA + MANGO

Wild honey "basque style" whipped cheesecake filled tart, fresh Kimberley mango and macadamia crumble.

[Contains dairy]

## PAIRING - LEMON MYRTLE OLD FASHIONED

Rye whiskey, lemon myrtle, lemon, sage.

## CREDITS

THE  
RECHABITE

BOORLOO  
CONTEMPORARY PARTNER



Wesfarmers Arts

DIRTY  
CLEAN  
FOOD

PERTH  
FESTIVAL

Founding Partner



Principal Partner



## CO-CURATORS

CHAD CREIGHTON

EMILIA GALATIS

## HEAD CHEF

NAVARRE TOP



GO BEHIND THE SCENES WITH  
THE CURATORS & CHEF OF KILLA  
+ PERUSE ARTWORKS FOR SALE