

# OLD YOUNG'S

WEST. KITCHEN AUST.  
SWAN VALLEY

roo <b>nuts</b> (gf, v*, vg*, df)	9
warm <b>olives</b> (gf, v, vg*, df*)	9
spent grain <b>sourdough</b> , koji butter (v, vg, df*)	4pp
<b>beetroot</b> , cottage cheese, apple, burnt butter crumb (v, gf*)	19
spent botanical kingfish <b>crudo</b> , koji laksa, finger lime, sunrise lime, apricot (gf*)	24
<b>emu pastrami</b> , wattle seed, bush tomato, macadamia, salted plum, cherry (gf, df)	24
<b>crocodile chorizo</b> , black garlic, wild rosella (gf, df)	17
<b>udon</b> , kimchi, cream cheese, scallion, egg yolk, sesame (v)	16
<b>jamon croquette</b> , vodka sugo, manchego, chive	19
<b>wedge island octopus</b> , tamarind, bush tomato, thai basil, green papaya (gf, df)	26
<b>charred cauliflower</b> , fennel, chickpea, preserved yuzu, native lemongrass (gf, vg)	19
<b>chard</b> , macadamia, black bean XO, sesame crunch (gf, v, vg, df)	18
<b>fries</b> , choice of wattle seed, jalapeno cheese sauce or bush tomato emulsion (gf*, v*, df*)	12
quinoa, <b>pearl cous cous</b> , tomato, tamari, grapes, cucumber, toasted pepitas (vg, df, nf)	18/29
<b>amelia park lamb belly</b> , sunchoke, cavolo nero, brussels, coconut vinegar jus (gf*, df)	34
<b>market fish</b> , asparagus, house miso crème fraiche, lemon myrtle (gf)	38
miso glazed <b>harvey beef shortrib</b> , sobise, puffed barley, anise myrtle (gf*, df*)	46

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## FEED ME

2 person minimum (must be whole table)	79pp
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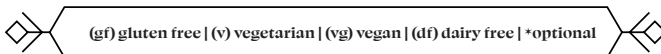
## AFTER MEALS

<b>dark choc ganache</b> , white choc, apple, geraldton wax, macadamia (gf, v)	17
<b>burnt meringue</b> , juniper pickled blueberries, berry sorbet, spent botanic crumb (v, df*)	17
selection of local <b>cheeses</b> , honeycomb, date paste, apricot gel (v, gf*)	21

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## TINY HUMANS (12 AND UNDER)

crumbed market <b>fish</b> , fries	14
tomato <b>pasta</b> , cheese (v, gf, df*)	14



CARD PAYMENT PREFERRED  
ALL PRICES INCLUSIVE OF GST  
15% SURCHARGE ON PUBLIC HOLIDAYS

## WHAT THE F@CK IS THAT..?

### **Koji**

Koji has been used by Japanese cooks for centuries to make everything from soy sauce and sake to miso and mirin. It's a living food made from steamed rice treated with a mould called *Aspergillus oryzae*, and if you love umami it's about to become your favourite seasoning.

### **Native Lemongrass (*Cymbopogon Ambiguus*)**

Native lemongrass is an aromatic grass, with a strong citron odour, traditionally used in Aboriginal medicine to treat flu symptoms, chest infections and skin sores. Has since been proven to be more effective than aspirin for headaches and has rehydration benefits.

### **Cured egg yolk**

Whole egg yolk cured for two weeks in a salty and sugar dry cure and then washed and dehydrated into a disc of translucent, salt and creamy egg yolk which can then be shaved over the kangaroo tartare enhancing the seasoning and texture of the dish.

### **Finger Lime – Citrus Australasica**

A native citrus prized for its unique caviar-like pulp and attractive colour, which can vary between yellow, green, pale pink and crimson. When bitten, these pearls explode in a juicy sweet, refreshing burst.

### **Geraldton Wax 'Jambinu Zest'**

Jambinu zest is said to be the world's best culinary Geraldton wax, with its edible needle-like leaves and waxy flowers similar in flavour to a lemon myrtle. Developed especially for culinary purpose, it brings a tangy and pleasant, uniquely Australian flavour to stocks, cakes, cocktails and gins. Traditional uses include stuffing fish with the twigs and wrapping it in paperbark before cooking over coals.

### **Davidson Plum**

Davidson plum is the fruit of a native tree found in the rainforests of northern New South Wales and Queensland. It's known scientifically as *Davidsonia jerseyana* and *orray* in some Indigenous languages. The fruit grows on trunks and branches and attracts native animals such as tree kangaroos. Only after passing through the digestive tract of native animals or large birds do the seeds germinate.

### **Anise Myrtle**

Anise Myrtle is a rainforest tree growing in of North Eastern NSW Australia. The leaves are crushed releasing an aniseed (or liquorice) aroma. Anise Myrtle can be used in marinades and rubs for meat and vegetarian dishes, seafood, raw food dishes, salads, soups, pasta, stews and salad dressings or just as you would any other herb or spice.

### **XO**

Legend has it, a cook at the Peninsula Hotel in Kowloon developed the sauce and named it after the pricy drink-of-the-moment, XO cognac. It is a chunky combination of dried seafood and Chinese aged ham, as well as other seasonings. Our Old Young's Kitchen house made XO however is a vegan umami laden offering of shiitake mushrooms, black beans and an array of high quality soy sauces, vinegars and chilli condiments.

### **Garum**

An ancient Roman style of fish sauce. In this case using modern, Nordic and traditional Japanese techniques. Our current house garum is a seasoning sauce made from smoked pig hearts and rice koji, which is then fermented with salt at 5°C for 70 days. It's then strained and pasteurized resulting in essentially a super umami, meaty 'fish sauce' with smoky back notes.

### **Wattle Seed**

The use of Wattle seeds (of the commercially traded species) has a traditional use of at least 4000 years as an Aboriginal staple food ingredient. Since 1970 some of the species were exported to Africa to assist drought-affected populations to create a staple food source.

### **Lemon Myrtle (*Backhousia Citriodora*)**

Chef is very lucky to have access to his mother-in-law's 20+ year old, 7-metre-high in the Swan Valley at Jude Taylor's Art Gallery in Middle Swan. Lemon Myrtle is sometimes referred to as the "Queen of the Lemon Herbs". It boasts an intensely citrus fragrance and flavour, and has long been used in Aboriginal cuisine and medicine.

### **Pepper Berry (*Tasmania lanceolata*)**

Hailing from Tasmania, Pepperberries are more versatile than conventional peppercorn, able to be used in sweet and savoury dishes. The leaves, stems and berries have an aromatic peppery taste producing approx. 3 times the anti-oxidants of blueberries.

### **Wild Rosella - (*Hibiscus sabdariffa*)**

An introduced species that typically grows in the most north parts of Australia from Cairns in the east through to Broome in the west. The calyx of the flower can be used for its tart flavour with a raspberry/rhubarb/plum quality. It works well in either sweet or savory dishes and goes well with ginger, chilli, and sugar, and fruits such as apples, peaches, pears, nectarines and banana.

### **Soubise**

Soubise is an onion sauce thickened with bechamel, cooked rice or thickened cream traditionally served with meats, game, poultry or vegetables. At Old Young's Kitchen we make our soubise with onions cooked for twelve hours in butter and then blended into a silky and luxurious puree that is served with our beef shortrib dish.

### **Grey Saltbush - (*Atriplex cinerea*)**

Grey saltbush, coast saltbush, barilla or truganini, is a plant species in the family Amaranthaceae. It occurs in sheltered coastal areas and around salt lakes. Planted often in rural areas with salinity issues in their soils saltbush draws the salt from the earth through its roots giving the leaves salty and herbaceous notes.

### **Kelp (*wakame*)**

A type of edible seaweed that has been cultivated in Japan and Korea for centuries. Bringing both texture and flavour in the form of umami, kelp is also the fastest growing and most densely populated form of edible vegetation that can be found on the plant as well as being high in iodine and other minerals.