KINGSLEYS
woolloomooloo

2 COURSE $79PP | 3 COURSE $89PP

ENTRÉE
(to share)

OYSTERS
natural & Kilpatrick

FRESH OCEAN PRAWNS ON ICE
cocktail sauce, lemon

MEZZE GRAZING PLATTER
chef’s selection of cured & smoked meats, feta, olives, marinated vegetables

MAINS
(choice of)

180G EYE FILLET
pasture fed, grasslands, marble score 2+

250G STRIPLION (NEW YORK)
120 day grain fed, Riverine premium beef marble score 2+
Steaks are finished with café de Paris butter

BARAMUNDI FILLET

BABY PEA RISOTTO

SIDES

STEAKHOUSE CHIPS

ROCKET, CANDY WALNUT, PEAR SALAD

DESSERTS
(choice of)

INDIVIDUAL CHEESE PLATE
quince paste, walnuts, fruit spelt crisps

SALTED CHOCOLATE CARAMEL TART
 crème fraîche