

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