

2 COURSE \$90PP, 3 COURSE \$100PP

**BANQUET MENU
ALL TO SHARE**

ENTREES

SOURDOUGH (v)

cultured butter

SYDNEY ROCK OYSTERS (gf)

served natural and kilpatrick

KING PRAWNS

garlic butter, toasted cobb

CRISP FRIED WILD MUSHROOM CROQUETTES (v)

truffle aioli, parmesan

MAINS

KINGSLEYS STEAK TASTING BOARD (gf)

selection of grass fed, grain fed and wagyu beef cooked on the grill, served with our signature sauces

ROAST HUMPTY DOO BARRAMUNDI (gf)

tomato, capers and black olive

SIDES

STEAK CHIPS (gf)(v)

GREEN BEANS (gf)(v)

toasted almonds

DESSERTS

CHOCOLATE & EARL GREY GATEAU (v)

poached rhubarb, cocoa cracker

BANANA SALTED CARAMEL CAKE (v)

yoghurt sorbet, spiced macadamia

KINGSLEYS

woolloomooloo

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