

CUP DAY 2023 - SET MENU

House rosemary focaccia, smoked butter, charcoal salt

Chilled Seafood Platter (to share)

Sydney Rock oyster, reserve Pedro Ximenez sherry vinegar, shallot, lemon (GF, DF)
Chilled Queensland tiger prawns, truffled baby peach, witlof, Marie Rose (GF, DF)
Hokkaido Scallop Ceviche, avocado, sunrise lime, coriander, jalapeno (GF, DF)
King salmon gravlax, orange, dill & petit herbs

Hot Entrees (to share)

Salt & pepper calamari, sumac, lemon (GF, DF)
Moreton Bay Bugs, wok-fried, chilli and basil butter (GF, DF)
Crispy Pork Belly fingers, pickled carrot and daikon, chilli, black vinegar caramel

Main Course (choice of)

300g Black Angus Rib Eye MB3+

Café de Paris butter, red wine jus (GF)

250g pan-roasted King Salmon fillet

Confit tomato, globe artichoke, cime de rapa, green olive, mustard butter sauce (GF)

Orecchiette Pasta

Basil pesto, Shiro miso, dried Roma tomatoes, Sicilian olive, pine nuts (VG)

Sides (to share)

Duck fat Potatoes (GF, DF)
Iceberg salad, green goddess, Persian feta, watermelon radish, walnut (VGO, contains nuts)

Dessert (choice of)

Salted Caramel Custard

Passion fruit curd, yoghurt sorbet, honeycomb, hazelnut, bronze fennel (GF, contains nuts)

Selected Australian Cheeses

quince, lavosh, candied walnuts

KINGSLEYS

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