

To Start

Selected Marinated Australian Olives (Vegan)

House Baked Focaccia

Served with hummus, extra virgin olive oil and aged balsamic (Vegan)

Entrée

Selected Chilled Seafood (DF, GF)

Freshly shucked Sydney rock oysters

Cooked king prawns

Hervey bay ½ shell scallops

*Blues swimmer crab & *Avruga* caviar*

Lightly cured Ora king salmon

Poached Morton Bay bug

Selected sauces & condiments

Main Course – Choice Of

Charcoal Grilled Black Angus Sirloin

300g, Riverina, 150-day grain fed, MB2+ (GF, DF)

Grilled Barramundi

finger fennel, Cherry tomato, black olives, caper, lemon, extra virgin olive oil, Humpty Doo NT (GF, DF)

Saffron Risotto

Dried tomato, peas, mushroom, parmesan, extra virgin olive oil (V, GF)

Sides to share

Grilled Broccolini

Tahini dressing, hazelnuts (vegan)

Buttered Mash, French Butter (V, GF)

Witlof, Watercress, Citrus, Candied Walnuts (Vegan)

Steak House Chips (GF, DF)

Chimichurri

Bearnaise, red wine jus & selected artisan mustards

Dessert

"Black Forrest" Chocolate mousse

Flourless choc cake, cherry compote, white cherry cream ripple, cherries, and crumbles. (GF)

Cheese Plate (V)

Selected Australian Cheeses

quince, artisan honey, apple, walnuts, lavosh and fruit spelt crisp

KINGSLEYS

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