

CAPE GRIM MENU

3 COURSE – \$110pp

ENTRÉES

(to share)

SOURDOUGH WITH CULTURED BUTTER (V)

SYDNEY ROCK OYSTERS

served natural (gf) and kilpatrick

STEAK TARTARE (GF)

classic garnish, pommes gaufrettes

CURED & CONFIT OCEAN TROUT (GF)

walnut and corriander crust, baby beans and tahini

MAINS

EYE FILLET 200G

pinnacle, pasture fed MB2+

BLACK ANGUS RIBEYE 350G

oakley reserve, 150-day grain fed MB3+

ROAST HUMPTY DOO BARRAMUNDI

tomato, capers and black olive

HANDMADE POTATO GNOCCHI

roast pumpkin, sage butter, rocket and pine nuts

SIDES

(to share)

KINGSLEYS STEAK CHIPS (GF, V)

ICEBERG WEDGE

radish and blue cheese

DESSERTS

WEDGE OF JACKS CHEDDAR (V)

quince, apple, walnut & spelt fruit crisps

BANANA CAKE (V)

salted caramel cream, yoghurt sorbet, spiced macadamia

