

TAJIMA MENU

3 COURSE – \$140pp

ENTRÉES

(to share)

SOURDOUGH WITH CULTURED BUTTER (V)

SYDNEY ROCK OYSTERS

served natural (gf) and kilpatrick

STEAK TARTARE (GF)

classic garnish, pommes gaufrettes

KING PRAWNS

baked in garlic butter, toasted cobb

CURED & CONFIT OCEAN TROUT (GF)

walnut and coriander crust, baby beans and tahini

MAINS

BLACK ANGUS RIBEYE 350G

oakley reserve, 150-day grain fed MB3+

T-BONE 500G

riverina grain signature, 120-day grain fed, MB2+

DRY AGED STRIPLOIN ON THE BONE 400G

o'connor, grass fed, gippsland VIC

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

CHOCOLATE & EARL GREY TEA GATEAU (V)

poached rhubarb, cocoa cracker

