

CAPE GRIM \$120

ENTREES TO SHARE

SOURDOUGH (v)

Smoked butter, charcoal salt

SYDNEY ROCK OYSTERS (gf)

served natural and kilpatrick

WAGYU STEAK TARTARE MBS+4 (df)

quail egg yolk, classic garnish, crisp sourdough

GARLIC AUSTRALIAN TIGER PRAWNS (gf)

Confit garlic butter, white wine, chilli, lemon, sourdough

MAINS CHOICE OF

(steaks served with café de paris butter, onion jam and snow peas leaves)

BLACK ANGUS RIBEYE 300g (gf)

Oakley reserve, 150-day grain fed MB3+

EYE FILLET 200g (gf)

Pinnacle, pasture fed MB2+

ROAST HUMPTY DOO BARRAMUNDI (df, gf)

Capers, Heirloom tomatoes, olives, basil, baby spinach

POTATO & PARMESAN POTATO GNOCCHI (v)

Truffle mushrooms, porcini, burnt butter, sage, pecorino

SIDES TO SHARE

SHOESTRING FRIES (ve, gf)

BABY COS LETTUCE (v, gf)

DESSERTS CHOICE OF

VALRHONA DARK CHOCOLATE DELICE (gf)

Hazelnut, cocoa nibs, salted caramel ice cream

DUO OF AUSTRALIAN CHEESES

served with quince, walnuts, crackers

KINGSLEYS

woolloomooloo

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