



# CUP DAY

A MENU DESIGNED TO SHARE

## **Sydney Rock Oysters (ld, lg)**

Lemon, Pedro Ximenez sherry mignonette

## **Blue Fin Tuna Crudo (ld, lg)**

Confit cherry tomatoes, crispy shallot, chilli., tahini sauce

## **Dry Aged Wagyu Steak Tartare MB5+ (ldo, lg)**

Quail egg yolk, potato gaufrettes, horseradish, parmesan

## **Seared Hokkaido Scallop (lg, ldo)**

Champagne Beurre Blanc, salmon caviar, chives

## **Garlic Australian Tiger Prawn (ldo, lgo)**

Confit garlic butter, parsley, chilli, lemon

## **Blue Swimmer Crab Croquette (ld)**

Pickled red onion, hot mustard aioli

## **Ribeye On the Bone**

O'Connor pasture fed, Dry-aged 40 days, VIC MB4-5+

*Red wine jus, chimichurri, balsamic onions, snow pea tendrils*

## **Duck Fat Potatoes (ld, lg)**

Rosemary, confit garlic

## **Iceberg Salad (ldo, lg, v, vgo)**

Green goddess, Persian Feta, spiced walnuts, watermelon radish

## **Lemon and Passion Fruit Curd (ld)**

White chocolate crumble, toasted meringue

## **Valrhona Dark Chocolate Custard (lg, v)**

Hazelnut, cocoa nibs, salted caramel ice cream

**KINGSLEYS**

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