



KINGSLEYS

A MENU DESIGNED TO SHARE, CHRISTMAS DINNER STYLE

Sydney Rock Oysters

Pedro Ximenez sherry mignonette, lemon (LG LD)

Seared Blue Fin Tuna

Soft herb crust, spicy du puy lentil salsa (LG LD)

Spanner Crab Salad

Celeriac remoulade, dill, lemon (LG LD)

Salt & Pepper Calamari

Citrus mayonnaise, togarashi, lemon (LG LD)

Grilled King Prawns

Lemongrass and Kiffir lime butter (LG)

Seared Hokkaido Scallop

Chive beurre Blanc (LG)

Steak Tasting Plate

Tenderloin Grass-fed MSA 2+

Sirloin Grain-fed MSA 2+

Onion jam, potato puree, red wine jus

Roast Turkey Roulade

Chestnut, sage, onion stuffing, heirloom carrots, spinach, cranberry sauce

Moreton Bay Bugs

House Chilli XO sauce (LG)

Baby Cos Leaf Salad

Heirloom tomatoes, basil, pickled shallot, peach (LG LD)

Duck fat potatoes

Confit garlic, parsley

Lemon and Passion Fruit Curd

White chocolate crumble, toasted meringue,

Warm Christmas Pudding

Butterscotch sauce, vanilla bean ice cream

V Vegetarian | **VG** Vegan | **LD** Low Dairy | **LG** Low Gluten | **O** Option