

# KINGSLEYS

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## Christmas Menu

### START (to share)

*Artisan sourdough, smoked butter, charcoal salt*

### ENTRÉE (to share)

#### Chilled

*Sydney rock oysters, Pedro Ximenez sherry mignonette, lemon (DF,GF)*

*Seared bluefin tuna, soft herb crust, spicy du puy lentil salsa (DF,GF)*

*Spanner crab salad, celeriac remoulade, dill, lemon*

#### Hot

*Salt & Pepper calamari, smoked paprika, saffron aioli, lemon (DF,GF)*

*Grilled Tiger prawns, chilli burnt butter*

*Seared Hokkaido Scallop, chive beurre Blanc (GF)*

### MAIN (choice of)

#### BEEF TENDERLOIN Grass-fed MSA 2+

*Burnt onion puree, fondant potato, red wine jus*

#### TURKEY BALLOTINE

*Porcini stuffing, cranberry compote, heirloom carrot, jus gras*

#### WA ROCK LOBSTER

*Thermidor, gruyere, chive, lemon, petit salad*

#### ORECCHIETTE PASTA

*Zucchini blossoms, confit summer vegetables, lemon sauce, pangrattato*

### SIDES (to share)

*Wagyu-fat potatoes, confit garlic, rosemary (DF,GF)*

*Baby cos, heirloom tomatoes, basil, pickled shallot, peach (DF,GF)*

### DESSERTS (choice of)

#### TORCHED PAVLOVA (DF,GF)

*Poached cherries, mango sorbet, coconut ice cream summer berries*

#### WARM CHRISTMAS PUDDING

*Vanilla beans ice cream, butterscotch*

#### DUO OF AUSTRALIAN CHEESES

*Quince paste, walnuts, lavosh*