

# KINGSLEYS CHRISTMAS

Our Christmas set menu is designed to share. All dishes will be served banquet style and portioned for your table.

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## FOR THE TABLE

### Warm Artisan Sourdough (v, vgo)

Smoked butter, charcoal salt

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## ENTREES (hot and cold)

### Sydney Rock Oysters (ld, lg)

Pedro Ximinez sherry mignonette

### Salt and Pepper Calamari (ld, lg)

Smoked paprika, saffron aioli, lemon

### Seared Yellowfin Tuna (ld, lg)

Soft herb crust, spicy dupuy lentil salsa

### Grilled Tiger Prawns

Chilli XO butter, lime

### Spanner Crab Salad (ld, lg)

Celeriac remoulade, dill, lemon

### Seared Hokkaido Scallop (lg)

Beurre Blanc, chives

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## MAINS

### Steak Tasting Plate (lg)

Tenderloin, grass-fed, MSA 2+

Sirloin, grass-fed, MSA 2+

Onion jam, pommes puree, red wine jus

### Roast Turkey Roulade

Chestnut, sage, onion stuffing, heirloom carrot, spinach, jus de gras

### Moreton Bay Bugs (lg)

Thermidor, gruyere, chive, lemon, petit salad

### Potato Gnocchi and Baby Burrata

Zucchini flower, asparagus, confit tomato, chervil, white wine, lemon, butter, Parmigiano

Reggiano

### Baby Cos Leaf Salad (ld, lg)

Heirloom tomatoes, basil, pickled shallot, peach

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## DESSERT

### Warm Christmas Pudding

Butterscotch sauce, vanilla bean ice cream

### Mango Creme Brulee

White chocolate, mango sorbet, tropical fruits

### Artisan Cheeseboard

Quince paste, candied walnuts, lavosh