



NEW YEARS EVE

KINGSLEYS WOOLLOOMOOLOO

TO START

Warm Artisan sourdough, smoked butter, charcoal salt

ENTREES - TO SHARE

Sydney Rock oyster, reserve Pedro Ximenez sherry vinegar, shallot, lemon (LG,LD)

Yellow-fin Tuna tartare, petite tomatoes, chilli, garlic, shallot, endive (LD)

Chilled Queensland tiger prawn, horseradish cocktail sauce (LG)

Local salt and pepper calamari, citrus mayonnaise, sesame (LG,LD)

Baked Hokkaido scallop Florentine, creamed spinach, pangrattato (LGO)

MAINS - CHOICE OF

250g Eye fillet, pinnacle Pasture fed NSW MB2+ (LG,LD)

Roast heirloom carrot, red wine jus

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Blue eye trevalla fillet (LG)

Little neck clams, spinach, lemon beurre blanc

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Potato and parmesan gnocchi (V) (Contains nuts)

Asparagus, cavolo nero and pinenut pesto, stracciatella, herb pangrattato

SIDES - TO SHARE

Duck fat Potatoes, confit garlic, parsley (LG,LD)

**Iceberg salad, green goddess, Persian feta, watermelon radish, walnut (V), LG,
Contains nuts)**

DESSERTS - TO SHARE

Profiterole, Vanilla bean ice cream, salted caramel

Select cheese plate, quince, lavosh, candied walnut (Contains nuts)