

# EASTER MENU

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## Starters (to share)

*Artisan Sourdough, smoked butter, charcoal salt*

*Sydney Rock Oysters, avruga caviar, sherry mignonette (gf, df)*

## Entrees (to share)

*Confit garlic tiger prawns, chilli, lemon, sourdough*

*Locally Caught Fried Calamari, smoked paprika, saffron aioli, lemon (gf, df)*

*Seared Hokkaido Scallop, seaweed butter, shiso (gf)*

## Mains (to share)

*14hrs Slow Cooked Whole Lamb Shoulder, mint chimichurri (gf, df)*

*800g Mud Crab, house chilli xo, grilled lemon (gf, df)*

*Wood Fire Whole WA Lobster, confit garlic butter, seasonal greens (gf)*

## Sides (to share)

*Truffle Fries, parmesan*

*Iceberg Salad, green goddess, persian feta, walnuts*

## Dessert

*Weiss Chocolate Custard, hazelnut, cocoa nibs, salted caramel ice cream*

*Duo of Australian Cheeses, muscatel, lavosh, quince paste*

**KINGSLEYS**

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