

# ALTERNATE DROP

2-COURSE \$100pp | 3-COURSE \$110pp

## ENTREES

ALL TO SHARE

### SOURDOUGH (v)

*Smoked butter, charcoal salt*

### DUCK LIVER PARFAIT

*Cherry jam, cornichons, toasted brioche*

### SEARED HOKKAIDO SCALLOPS (gf)

*Miso Beurre Blanc, salmon roe, chives*

### GARLIC AUSTRALIAN TIGER PRAWNS (gf)

*Confit garlic butter, white wine, chilli, lemon, sourdough*

## MAINS

*Alternative Drop – choose two*

### BLACK ANGUS SIRLOIN 300g (gf)

*Riverina, 120-Days grain fed, NSW, MB2+*

### WAGYU RUMP STEAK 250G (gf)

*Tajima, 350-Days grain fed, NSW MB6+*

### ROAST FREE RANGE PORK BELLY

*Spiced apple sauce, sauteed cavalo nero, roast heirloom carrots*

### HUMPTY DOO BARRAMUNDI (gf)

*Sweet corn, Sauté Tuscan cabbage, dried tomato, pine nuts, burnt butter, lemon*

### POTATO & PARMESAN GNOCCHI (v)

*Vanilla stracciatella, asparagus, swiss brown mushroom, marjoram butter, pangrattato*

## SIDES

### SHOESTRING FRIES, ROSEMARY SALT (v, gf)

### ICEBERG SALAD, GREEN DODDESS, PERSIAN FETA (v, gf)

## DESSERTS

*Alternative Drop – Choose two*

### DUO OF AUSTRALIAN CHEESES (v)

*served with quince, walnut, lavosh*

### VALRHONA DARK CHOCOLATE CUSTARD (v,gf)

*Hazelnut, cocoa nibs, salted caramel ice cream*

### BURNT BASQUE CHEESECAKE (v, gf)

*Davidson plum, Grand Marnier, macadamia honey*

# KINGSLEYS

woolloomooloo