

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

ALL TO SHARE

ENTREES

SOURDOUGH (v)

Smoked butter, charcoal salt

DUCK LIVER PARFAIT

Cherry jam, cornichons, toasted brioche

LOCALLY CAUGHT FRIED CALAMARI (gf, df)

yuzu mayo, togarashi, green onion

GARLIC AUSTRALIAN TIGER PRAWNS (gf)

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

MAINS

KINGLEYS STEAK TASTING BOARD (gf)

*Selection of grass fed, grain fed and wagyu beef cooked on the grill, served with our signature sauces,
onion jam and snow peas leaves*

HUMPTY DOO BARRAMUNDI (gf)

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

SIDES

SHOESTRING FRIES, ROSEMARY SALT (v, gf)

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

DESSERTS

VALRHONA DARK CHOCOLATE CUSTARD (v, gf)

Hazelnut, cocoa nibs, salted caramel ice cream

DUO OF AUSTRALIAN CHEESES (v)

served with quince, walnuts, lavosh

KINGSLEYS

woolloomooloo