

CAPE GRIM
3-COURSE PRE-FIXE \$137pp

ENTREES

TO SHARE

SOURDOUGH (v)

Smoked butter, charcoal salt

SYDNEY ROCK OYSTERS (df,gf)

Pedro Ximenez sherry mignonette, lemon

VANILLA BURRATA 100G (v,gf)

Roast peach, basil, chilli jam

GARLIC AUSTRALIAN TIGER PRAWNS (gf)

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

BEEF CHEEK CROQUETTES BLACK ONYX RANGERS VALLEY NSW MB3+

Pickled red onion, hot mustard aioli

MAINS

CHOICE OF

(steaks cooked over charcoal grill, served with café de Paris butter and onion jam)

BLACK ANGUS RIBEYE 300g (gf)

Riverina, 120-day grain fed, NSW MB2+

EYE FILLET 200g (gf)

Pinnacle pasture fed, 120-day Southern NSW MB2+

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

TO SHARE

SHOESTRING FRIES, ROSEMARY SALT (v, gf)

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

DESSERTS

CHOICE OF

VALRHONA DARK CHOCOLATE CUSTARD (gf)

Hazelnut, cocoa nibs, salted caramel ice cream

DUO OF AUSTRALIAN CHEESES

served with quince, walnuts, lavosh

KINGSLEYS

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