

RIVERINA

2-COURSE \$94pp | 3-COURSE \$104pp

ENTREES TO SHARE

SOURDOUGH (v)

Smoked butter, charcoal salt

VANELLA BURRATA 100G (v,gf)

Roast Peach, basil, chilli jam

CRISPY PORK BELLY FINGERS (gf,df)

Black garlic aioli, pickled red cabbage, spiced pear, caramelised balsamic

LOCALLY CAUGHT FRIED CALAMARI (gf,df)

yuzu mayo, togarashi, green onion

MAINS

CHOICE OF

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

BLACK ANGUS SIRLOIN 300g (gf)

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

WAGYU RUMP STEAK 250G (gf)

Tajima, 350-Days grain fed, NSW MB6+

HUMPTY DOO BARRAMUNDI (gf)

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

POTATO & PARMESAN GNOCCHI (v)

Vanella 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 (v,gf)

Hazelnut, cocoa nibs, salted caramel ice cream

DUO OF AUSTRALIAN CHEESES (v)

served with quince, walnuts, lavosh

KINGSLEYS

woolloomooloo