

# KINGSLEYS LONG LUNCH

## ENTRÉES

To share

YELLOWFIN TUNA CRUDO (LDO, LG)

*Compressed nashi pear, horseradish, creme fraiche, linaria flowers*

DUCK LIVER PARFAIT (LGO)

*Cherry jam, cornichons, pickled onion, toasted brioche*

BEEF CHEEK CROQUETTES

*Black Onyx Rangers Valley NSW MB3+, pickled red onion, hot mustard aioli*

## MAINS

Choice of

KINGSLEYS STEAK TASTING BOARD

*(Steaks cooked over charcoal grill, served with chef's selection of sauces and onion jam)*

WAGYU RUMP STEAK 250g

*Tagima 350-day grain-fed, NSW, MB6+*

EYE FILLET 200g

*Pinnacle pasture-fed, 120-day Southern NSW MB2+*

BLACK ANGUS SIRLOIN 300g

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

## SIDES

To share

SHOESTRING FRIES (LG, VG)

*Rosemary salt*

ICEBERG SALAD (LG, V, VGO)

*Green goddess, persian feta, spiced walnuts, watermelon radish*

CRISPY BRUSSEL SPROUTS (LDO, LGO)

*Speck, apple balsamic, parmigiano reggiano*

ROASTED BONE MARROW (LDO, LG)

*Cafe de Paris butter, crispy shallots*

TRUFFLED MAC AND CHEESE (V)

*Gruyere, aged cheddar, mustard, chives*

V Vegetarian | VG Vegan | LD Low Dairy | LG Low Gluten | O Option

**KINGSLEYS**

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# KINGSLEYS LONG LUNCH

## STANDARD BEVERAGE PACKAGE

### SPARKLING

*Mr Mason, Sparkling Cuvee Brut NV, SA*

### RED

*Henry And Hunter, Shiraz Cabernet, SA*

### WHITE

*Dottie Lane, Sauvignon Blanc SA*

### BEER/CIDER

*Hahn Premium Light (2.2%)*

*Sydney Beer Co Lager*

*Pipsqueak Apple Cider*

## UPGRADE TO A PREMIUM BEVERAGE PACKAGE

### SPARKLING

*Mr Mason, Sparkling Cuvee Brut NV, SA*

### RED

*Devils Corner, Pinot Noir*

*Heartland 'Spice Trader', Shiraz*

### WHITE

*Mandoletto, Pinot Grigio*

*Amelia Park, Chardonnay*

### ROSE

*Marquis De Pennautier*

### BEER/CIDER

*Hahn Premium Light (2.2%)*

*Hahn Superdry (3.5%)*

*Sydney Beer Co Lager*

*Pipsqueak Apple Cider*

*Heineken*

**KINGSLEYS**

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