

# KINGSLEYS LONG LUNCH

## ENTREES

All served to share

### DUCK LIVER PARFAIT

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

### CRISPY CALAMARI

*Citrus mayo, togarashi, green onion | LD, LG*

### CURED SALMON CRUDO

*Burnt madarin, fennell pollen, whipped goats curd, roe | LG, LDO*

## MAINS

All served to share

### KINGSLEYS STEAK TASTING BOARD

*Selection of grass-fed, grain-fed, wagyu beef cooked on the grill, served with our signature sauces, onion jam, and snow pea leaves | LDO, LG*

### DUCK FAT POTATOES

*Rosemary, confit garlic | LD, LG, VO, VGO*

### TRUFFLED MAC AND CHEESE

*Gruyere, aged cheddar, mustard, chives | VO*

### CRISPY BRUSSEL SPROUTS

*Speck, apple balsamic, parmesan | LG, LDO, VO, VGO*

### ICEBERG SALAD

*Green goddess, persian feta, spiced walnuts, watermelon radish, parmesan | LG, V, VGO*

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

## OPTIONAL DRINK ADD - ONS

### 2-HOUR STANDARD

#### BEVERAGE PACKAGE | \$49pp

A selection of house favourites, including  
Sparkling, Shiraz Cabernet, Sauvignon  
Blanc, Lager, Light Lager and Cider.

### 2-HOUR PREMIUM

#### BEVERAGE PACKAGE | \$69pp

An elevated selection of wines and beers,  
including Sparkling, Rosé, Chardonnay,  
Pinot Grigio, Pinot Noir, Shiraz, Lager,  
Light Lager and Cider.

*Please ask your server to view the full drinks list and available selections.  
RSA rules and regulations apply*

