

CAPE GRIM MENU

ENTRÉES

To share

SOURDOUGH (V)

Smoked butter, charcoal salt

SYDNEY ROCK OSYERS (LD, LG)

Pedro Ximinez sherry mignonette, lemon

VANELLA BURRATA 100g (LG,V)

Roast Peach, basil, chilli jam, EVOO

GARLIC AUSTRALIAN TIGER PRAENS (LG)

Confit garlic butter, parsley, chilli, lemon, sourdough

BEEF CHEEK CROQUETTES

Black Onyx Rangers Valley NSW MBS 3+, pickled red onion, hot mustard aioli

MAINS

Choice of

(Steaks cooked over charcoal grill, served with cafe de Paris butter and onion jam)

BLACK ANGUS RIBEYE 300g

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

EYE FILLET

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

HUMPTY DOO BARRAMUNDI (LDO, LG)

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

POTATO GNOCCHI AND BABY BURRATA (V)

Zucchini flowers, asparagus, confit tomato, chervil, white wine, lemon, butter, parmigiano reggiano

SIDES

To share

SHOESTRING FRIES (LG, VG)

Rosemarey salt

ICEBERG SALAD (LG, V, VGO)

Green goddess, pesian feta, spiced walnuts, watermelon radish

DESSERTS

Choice of

VALRHONA DARK CHOCOLATE CUSTARD

Hazlenut, cocoa nibs, salted caramel ice cream

DUO OF AUSTRALIAN CHEESES (V)

Quince paste, walnuts, lavosh

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

KINGSLEYS
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RIVERINA | 3 COURSES

ENTRÉES

To share

SOURDOUGH (V)

Smoked butter, charcoal salt

VANELLA BURRATA (LG,V)

Roast peach, basil, chilli jam, EVOO

LOCALLY CAUGHT FRIED CALAMARI (LD, LG)

Citrus mayo, togarashi, green onion

PORK BELLY FINGERS (LD, LG)

Black garlic aioli, pickled red onion, caramalised balsamic

MAINS

Choice of

(Steaks cooked over charcoal grill, served with cafe de Paris butter and onion jam)

BLACK ANGUS SIRLOIN

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

WAGYU RUMP STEAK

Tajima, 350-Days grain fed, NSW, MB6+

HUMPTY DOO BARRAMUNDI (LDO, LG)

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

POTATO GNOCCHI AND BABY BURRATA (V)

Zucchini flower, asparagus, confit tomato, chervil, white wine, lemon, butter, parmigiano reggiano

SIDES

To share

SHOESTRING FRIES (LG, VG)

Rosemarey salt

ICEBERG SALAD (LG, V, VGO)

Green goddess, pesian feta, spiced walnuts, watermelon radish

DESSERTS

Choice of

VALRHONA DARK CHOCOLATE CUSTARD

Hazlenut, cocoa nibs, salted caramel ice cream

DUO OF AUSTRALIAN CHEESES (V)

Quince paste, walnuts, lavosh

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

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BANQUET | 3 COURSES

ENTRÉES

SOURDOUGH (V)

Smoked butter, charcoal salt

DUCK LIVER PARFAIT (LGO)

Cherry jam, cornichons, pickled onion, toasted brioche

LOCALLY CAUGHT FRIED CALAMARI (LD, LG)

Citrus mayo, togarashi, green onion

GARLIC AUSTRALIAN TIGER PRAWNS (LGO, LDO)

Confit garlic butter, parsley, chilli, lemon, sourdough

MAINS

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

HUMPTY DOO BARRAMUNDI (LDO, LG)

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

SIDES

SHOESTRING FRIES (LG, VG)

Rosemarey salt

ICEBERG SALAD (LG, V, VGO)

Green goddess, pesian feta, spiced walnuts, watermelon radish

DESSERTS

VALRHONA DARK CHOCOLATE CUSTARD

Hazlenut, cacao nibs, salted caramel ice cream

DUO OF AUSTRALIAN CHEESES (V)

Quince paste, walnuts, lavosh

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

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ALTERNATE DROP | 3 COURSES

ENTRÉES

To share

SOURDOUGH (V)

Smoked butter, charcoal salt

DUCK LIVER PARFAIT

Cherry jam, cornichons, pickled onion, toasted brioche

SEARED HOKKAIDO SCALLOPS (LG)

Champagne Beurre Blanc, caviar, chives

GARLIC AUSTRALIAN TIGER PRAENS (LG)

Confit garlic butter, parsley, chilli, lemon, sourdough

MAINS

Alternate drop

Steaks cooked over charcoal grill, served with cafe de Paris butter and onion jam)

BLACK ANGUS SIRLOIN

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

WAGYU RUMP STEAK

Tajima, 350-Days grain fed, NSW, MB6+

HUMPTY DOO BARRAMUNDI (LDO, LG)

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

ROAST FREE RANGE 1/2 CHICKEN

White polenta, cavalo nero, roasted heirloom carrots, jus de gras

POTATO GNOCCHI AND BABY BURRATA (V)

Zucchini flower, asparagus, confit tomato, chervil, white wine, lemon, butter, parmigiano reggiano

SIDES

To share

SHOESTRING FRIES (LG, VG)

Rosemarey salt

ICEBERG SALAD (LG, V, VGO)

Green goddess, pesian feta, spiced walnuts, watermelon radish

DESSERTS

Alternate drop

VALRHONA DARK CHOCOLATE CUSTARD

Hazlenut, cocoa nibs, salted caramel ice cream

DUO OF AUSTRALIAN CHEESES (V)

Quince paste, walnuts, lavosh

BURNT BASQUE CHEESECAKE (LG, V)

Spiced rum cherries, macadamia honey

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

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