

Champagne Dinner

TO START

Warm Artisan Sourdough
Smoked butter, charcoal salt

Sydney Rock Oysters (1d,lg)
Lemon & Pedro Ximenez Sherry Mignonette

Seared Hokkaido Scallop (lg)
Champagne Beurre Blanc, caviar, chives

Crispy Pork Belly Fingers (1d,lg)
Black garlic aioli, pickled red cabbage, spiced pear,
caramelised balsamic

MAINS

Beef Tenderloin
Cape Grim, grass fed, Tasmania MB2+
(Kingsley's signature sauce selection)

Potato Mash
Smoked salt, chives (lg,v)

Iceberg Salad
Green goddess, Persian feta (lg,v)

DESSERTS

Pate a Choux Beignets
Chocolate crema, chocolate sauce, vanilla bean ice cream